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CHICKEN AND CRISPY RICE LETTUCE CUPS
SEE PAGE 12

PROSCIUTTO, NECTARINE AND MOZZARELLA BITES
SEE PAGE 12

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CROCHET COASTERS
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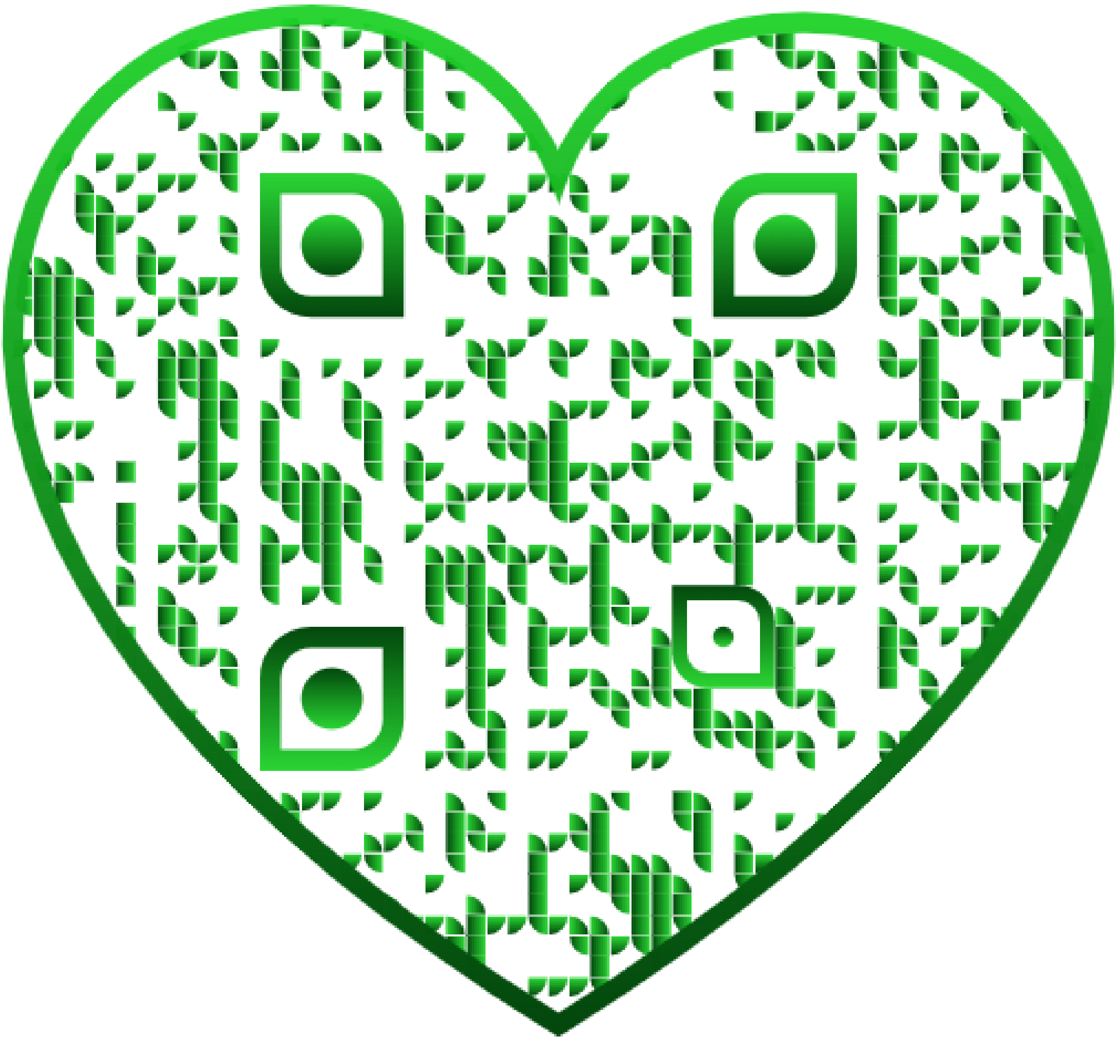
Hydrangeas + the ultimate garden guide



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Jan 2025

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SEE PAGE 4

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Here we are now

We ring in the new year with sweet, social and summery ideas in our 'entertaining' issue.

A new year brings new opportunities, but there's plenty of time yet to lean into the silly season. This issue is all about making sure you enjoy, explore and enthral.

We have ideas to help you **ENJOY** the holidays and spend time with those you love, filling your cup – quite literally, with our delicious cocktail recipes (p28). Check out our party playbook (p54), and cook up a storm with appealing canapés (p12), cocktail-inspired desserts (p20) and fresh salads from TV star Alice Zaslavsky (p130). Plus, style your space for any entertaining occasion (p44).

Now, entertaining doesn't always have to be for a crowd. I'm especially proud of our new Dinner for One feature (p138). This will be a regular going forwards, helping all those who have asked us for more easy recipes for solo diners.

Our fun projects encourage you to **EXPLORE** your creative side. Try new things with the extra holiday time, such as making crafty crocheted coasters (p58). Try your hand at an affordable porch makeover thanks to Adam's DIY fretwork (p94) and a show-stopping stencil 'tile' solution (p98).

Maybe you'd rather plan a little trip with that time? See some of our Aussie hot spots, and best sidekick destinations (p155).

And of course, **ENTHRAL** – whether it's the kids, guests or just you! This issue is packed with exciting projects to engage everyone. Make a gorgeous kids' play tent (p142), get your garden guest-ready with our guide to beat the heat (p74) or grow vibrant hydrangeas with our tips (p36).

We hope you're as entertained by this issue as we were making it.

Megan

Megan Osborne
Editor

Plan ahead for sparkling party fun. See p54.

Photography Alan Jensen; styling Kate Walsh

1

Will Studd
BRILLAT-SAVARIN

2

3

MUMM
1827
G.H.MUMM
CHAMPAGNE
BRUT
MILLÉSIMÉ

4

VINTAGE
DE BORTOLI
NOBLE ONE
Botrytis Semillon

12

EDITOR'S PICKS FOR THE ULTIMATE

Dinner Party Shopping List

11

TURNER STILLHOUSE
THREE CUTS GIN
Distiller's Release
BOLD EXOTIC
TASMANIAN PURITY

I'm nothing if not a foodie, and hosting guests at this time of the year is my literal bread and butter. Here are a few things I like to curate on my table, to ensure my guests have an absolutely fantastic and indulgent time. Yes, I did once, *many* years ago, get gout, and after looking at this list, you may not wonder why. (It was worth it.)

5

BEURRE DE BARATTE D'ISIGNY
Le Conquérant
Will Studd
125g

6

MOUNT ZERO
organic
extra virgin
olive oil
500 ml
australian grown

9

10

8

7

Prices are approximate and a guide only.

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Scan this QR code to shop these items.

1 Will Studd Brillat Savarin cheese, $24.50, from delis and Harris Farm. **2** Walker's Shortbread Festive Shapes, $16.95, from David Jones. **3** Mumm Millésimé Vintage Champagne, $125, from BWS. **4** De Bortoli Noble One Botrytis, $44, from BWS. **5** Freshly baked bread, such as these ficelles from Baker Bleu, and French butter, such as Le Conquérant, from a deli or specialty grocer. **6** Quality olive oil, such as Mount Zero, $24.99, buy it direct or from Harris Farm. **7** Sicilian olives from a deli, price by the kilo. **8** Gabriel-Glas wine glasses (the best ever!), $276 for four, from Amazon. **9** Koko Black specialty chocolate box, from $22. **10** Saucisson sec from the local deli, or $17.99 from Harris Farm. **11** Three Cuts Gin – Distillers Release, $81, from BWS. **12** Gourmet crackers, such as Olina's Bakehouse crackers, $4.50, from Woolworths. ■

BOLD, BEAUTIFUL HYDRANGEAS ALSO COME IN SUN-LOVING VARIETIES. TURN TO P36 AND BE ENCHANTED.

Better Homes and Gardens.

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CHRISTMAS
APPEAL
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PARTY PERFECT PLATES

Having friends over never looked so good! Get fresh with these finger-food fancies.

MEXICAN CHICKEN AND CRISPY RICE LETTUCE CUPS

Recipe on page 16

CUMIN-SPICED LAMB SKEWERS WITH ROASTED CAPSICUM DIP
Recipe on page 16

PROSCIUTTO, NECTARINE AND MOZZARELLA BITES WITH BASIL AND CHILLI SAUCE
Recipe on page 16

MINI PRAWN TOAST VOL-AU-VENTS
Recipe on page 16

MEXICAN CHICKEN AND CRISPY RICE LETTUCE CUPS

Preparation time 25 mins
Cooking time 50 mins
Makes 12

1 cup long-grain white rice
1 Tbsp Mexican seasoning mix
2 Tbsp extra virgin olive oil
Sea-salt flakes and freshly ground black pepper, to season
1½ cups shredded cooked chicken
⅓ cup mild tomato salsa
3 baby gem or cos lettuce, leaves separated

MANGO SALSA
1 mango, diced
1 avocado, diced
2 Tbsp chopped fresh coriander, plus extra sprigs, to serve
Juice of 1 lime
1 Tbsp extra virgin olive oil
1 long red chilli, seeds removed, thinly sliced

STEP 1 Bring 2 cups water and rice to the boil in a small saucepan over high heat. Cover tightly with a lid (make sure the steam hole is closed). Reduce heat to low. Simmer for 20 minutes or until liquid is absorbed and the rice is tender. Set aside for 10 minutes.
STEP 2 Preheat oven to 220°C/200°C fan-forced. Line a large oven tray with baking paper.
STEP 3 Toss the cooked rice with the seasoning mix and oil. Season with salt and pepper. Spread out in a thin layer on prepared tray. Bake for 20–25 minutes or until the rice is golden and crispy.
STEP 4 For the mango salsa, combine all ingredients in a small bowl. Season.
STEP 5 Toss the chicken and salsa together in a bowl to combine.
STEP 6 Divide rice evenly among lettuce cups. Top with chicken, then mango salsa. Serve with coriander.

CUMIN-SPICED LAMB SKEWERS WITH ROASTED CAPSICUM DIP

Preparation time 35 mins (plus 6 hrs marinating time)
Cooking time 50 mins
Makes 20
You'll need to pre-soak 20 bamboo cocktail skewers.

2 (600g) lamb mini rump roasts
2 tsp ground cumin
1 tsp cracked black pepper
2 garlic cloves, crushed
2 tsp extra virgin olive oil
1 tsp sea-salt flakes
Lemon wedges and mint leaves, to serve

ROASTED CAPSICUM DIP
2 (400g) red capsicums
2 garlic cloves
⅓ cup fresh coriander leaves
⅓ cup dry-roasted almonds
1 tsp smoked paprika
¼ cup Greek-style yoghurt

STEP 1 Cut lamb into 2cm cubes. Place in a glass or ceramic dish. Add cumin, pepper, garlic and oil. Toss well to coat all over. Cover, refrigerate for 6 hours or overnight.
STEP 2 For the capsicum dip, preheat oven to 230°C/210°C fan-forced. Line a large oven tray with baking paper. Place capsicum on tray. Wrap garlic in foil and place on tray. Roast for 35–40 minutes, until the capsicum is charred and softened. Transfer capsicum to a large snaplock bag. Seal bag and set aside for 30 minutes to cool.
STEP 3 Remove skin and seeds from capsicum. Transfer capsicum flesh to a blender or food processor. Squeeze garlic from skins and add to blender with the coriander, almonds and paprika. Blend until almost smooth. Transfer to a bowl. Stir in yoghurt. Season. Refrigerate until required.
STEP 4 Thread lamb onto skewers. Heat a barbecue grill or chargrill pan on medium-high heat. Sprinkle lamb with salt. Cook for 3–4 minutes each side.
STEP 5 Serve skewers with capsicum dip, lemon wedges and mint leaves.

MINI PRAWN TOAST VOL-AU-VENTS

Preparation time 25 mins
Cooking time 20 mins
Makes 24

250g raw prawn meat
2 garlic cloves, crushed
2 tsp grated fresh ginger
2 long green onions, finely chopped
2 tsp soy sauce
Sea-salt flakes and freshly ground black pepper, to season
1 Tbsp white sesame seeds
1 Tbsp black sesame seeds
24 mini vol-au-vent cases
2 Tbsp sriracha mayonnaise
lime wedges, to serve

STEP 1 Preheat oven to 180°C/160°C fan-forced. Line a large oven tray with baking paper.
STEP 2 Finely chop prawn meat. Place in a bowl and add garlic, ginger, green onion and soy sauce. Season. Combine sesame seeds in a small bowl.
STEP 3 Place vol-au-vent cases on oven tray. Spoon a little mayonnaise in the base of each, then top with prawn mixture. Bake 20 minutes, until cooked through. Serve with lime wedges.

PROSCIUTTO, NECTARINE AND MOZZARELLA BITES WITH BASIL AND CHILLI SAUCE

Preparation time 20 mins
Cooking time nil
Makes 12

2 x 200g balls fresh mozzarella
6 thin slices prosciutto, halved
2 yellow nectarines

MINI SMOKED SALMON BRIOCHE WITH CUCUMBER SALAD

Recipe on page 18

BASIL AND CHILLI SAUCE

1 cup firmly packed fresh basil leaves, plus extra to serve
⅓ cup pecans, toasted, plus extra, finely chopped, to serve
1 long green chilli, roughly chopped
½ cup extra virgin olive oil
¼ cup white wine vinegar
Sea-salt flakes and freshly ground black pepper, to season

STEP 1 For the basil and chilli sauce, place the basil, pecans and chilli in a small food processor. Process until finely chopped. Transfer to a small bowl. Stir in the oil and vinegar. Season with salt and pepper.
STEP 2 Cut each mozzarella ball into six 5mm-thick slices. Halve the nectarines and remove stones. Cut the nectarines into thin wedges.
STEP 3 Place mozzarella slices on a platter. Top with basil leaves and nectarine. Drizzle with basil sauce and sprinkle with extra pecans. Season. Serve with extra basil leaves.

MINI SMOKED SALMON BRIOCHE WITH CUCUMBER SALAD

Preparation time 30 mins
Cooking time Nil
Makes 12

1 Tbsp light soy sauce
2 tsp brown sugar
2 tsp rice wine vinegar
1 garlic clove, crushed
½ tsp sesame oil
¼ tsp dried chilli flakes
2 lebanese cucumbers, cut into matchsticks
12 long green onions, green part only
6 brioche hot dog rolls
1 carrot, cut into matchsticks
150g smoked salmon slices, torn
1 cup fresh coriander sprigs
Japanese mayonnaise, to drizzle
Freshly ground black pepper, to season

STEP 1 Combine soy sauce, sugar, vinegar, garlic, oil and chilli in a bowl. Add cucumber and toss to coat. Set aside for 5–10 minutes. Drain cucumber, reserving dressing.
STEP 2 Meanwhile, blanch green onions in a saucepan of boiling water for 2–3 seconds until just softened. Transfer to a plate lined with paper towel to cool.
STEP 3 Place the rolls on a board, trim the edges, then halve each to form two smaller rolls. Split each roll down the middle.
STEP 4 Fill rolls with carrot, smoked salmon, cucumber and coriander. Drizzle with mayonnaise and a little reserved dressing. Season with pepper. Tie with green onion to serve.

PORK, LEMONGRASS AND GINGER SAUSAGE SCROLLS

Preparation time 30 mins
Cooking time 25 mins
Makes 24

500g lean pork mince
2 green onions, finely chopped
1 Tbsp lemongrass paste
1 Tbsp finely grated fresh ginger
2 cloves garlic, crushed
2 makrut (kaffir) lime leaves, finely shredded
1 long red chilli, finely chopped
Sea-salt flakes and freshly ground black pepper, to season
4 sheets frozen puff pastry, partially thawed
1 egg, lightly beaten
Sesame seeds, to sprinkle

CHILLI DIPPING SAUCE

¼ cup caster sugar
½ cup water
1 long red chilli, finely chopped
1 tsp soy sauce
1 tsp fish sauce

STEP 1 Preheat oven to 220°C/200°C fan-forced. Line two large oven trays with baking paper.
STEP 2 Combine mince, spring onion, lemongrass, ginger, garlic, lime leaves and chilli in a bowl. Season.
STEP 3 Place two pastry sheets on a flat surface, slightly overlapping on one side to form a large rectangle. Press edges together to secure. Brush a little egg around the edge of the pastry. Spoon half the mince mixture onto the pastry and spread out to form a thin layer, leaving a 1cm edge on all sides. Roll up pastry firmly from one short end to form a log. Brush with egg and sprinkle with sesame seeds. Repeat with remaining pastry, mince mixture, egg and sesame seeds.
STEP 4 Trim the ends and cut the logs into 12 equal slices (if it's a warm day, place unsliced logs on a tray in the freezer for 5 minutes to firm to make slicing easier). Arrange slices on trays, allowing room to spread. Sprinkle with more sesame seeds.
STEP 5 Bake 20–25 minutes or until golden, puffed and cooked through.
STEP 6 Meanwhile, for the dipping sauce, put the sugar, water, chilli, soy and fish sauces in a small saucepan over medium heat. Cook, stirring, until the sugar is dissolved. Simmer for 5 minutes to thicken slightly. Remove from heat and cool for 10 minutes. Serve scrolls with dipping sauce. ■

Photography Tim Roberts; styling Michele Cranston; food preparation Ismat Awan; recipes Kim Coverdale

PORK, LEMONGRASS AND GINGER SAUSAGE SCROLLS
Recipe opposite

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BEE'S KNEES-EY CHEESECAKE
Recipe on page 24

TIPSY TREATS

Combine the best of cocktails and desserts into lush sweets.

APEROL SPRITZ DRIZZLE CAKE
Recipe on page 24

PIMM'S PUNCH TIRAMISU

Recipe on page 25

AMARETTO SOUR BAKEWELL TARTS
Recipe on page 26

BEE'S KNEES-EY CHEESECAKE

Preparation time 30 mins plus 4 hours chilling
Cooking time 10 mins
Serves 8

200g plain sweet biscuits (we used Marie)
1½ tsp juniper berries or lavender, crushed (optional)
150g salted butter, melted

FILLING

1 tsp gelatine powder
1 Tbsp water
300ml thickened cream
250g whole-milk ricotta, at room temperature
250g cream cheese, at room temperature
⅓ cup caster sugar
2 Tbsp honey
1 tsp finely grated lemon zest
1 tsp lemon juice
¼ tsp orange blossom water (or 1 tsp orange zest)
1 tsp vanilla extract

TOPPING

2 Tbsp salted butter
2 Tbsp caster sugar
2 tsp honey
1 cup cornflakes
Edible flowers, to decorate

STEP 1 In a food processor, combine biscuits and juniper or lavender (if using). Pulse until it forms fine crumbs. Add butter and pulse to combine. Press crumb mixture into the base and sides of a 13cm x 36cm rectangular loose-based tart pan. Refrigerate for 30 minutes.
STEP 2 Meanwhile, for filling, sprinkle gelatine over water in a small bowl. Let stand for 5 minutes, then microwave on HIGH (100%) for 10 seconds. Add 1 tablespoon of cream and stir. Leave to cool slightly.
STEP 3 Beat cream in a stand mixer with a whisk attachment, gradually add the cooled gelatine mixture, until stiff peaks form. In a large bowl of a stand mixer using the paddle attachment, beat ricotta, cream cheese, sugar, honey, lemon zest and juice, orange blossom water and vanilla until fluffy. In two batches, fold in whipped cream. Add half the filling to a piping bag fitted with a 1cm fluted piping tip.
STEP 4 Spread remaining filling into the chilled crumb crust and smooth with a spatula. Pipe remaining filling on top. Chill for 4 hours, or overnight.
STEP 5 For the topping, preheat oven to 180°C/160°C fan-forced. Line an oven tray with baking paper. Combine butter, sugar and honey in a medium saucepan on medium heat, stirring until foamy and just starting to colour. Remove from heat and stir in cornflakes. Spread on tray and bake for 10 minutes. Let cool, then chop or break into pieces.
STEP 6 To serve, remove chilled cheesecake from tin, and decorate with cornflake mixture and edible flowers.

APEROL SPRITZ DRIZZLE CAKE

Preparation time 25 mins
Cooking time 50 mins
Serves 8

2 cups plain flour
2 tsp baking powder
250g unsalted butter, softened, plus extra to grease tin
1 cup caster sugar
1 tsp vanilla extract
1 large orange, finely grated zest, plus 1 orange, thinly sliced
4 free-range eggs, at room temperature
⅓ cup sour cream
6 sprigs rosemary
¼ cup white sugar

PROSECCO SYRUP

1 cup caster sugar
¼ cup orange juice
⅔ cup dry prosecco
2 tsp Aperol

CREAM CHEESE BUTTERCREAM

150g unsalted butter, softened
250g cream cheese, softened
1 cup icing sugar mixture, sifted

STEP 1 Preheat oven to 180°C/160°C fan-forced. Use a pastry brush to grease a 24cm (1.8L capacity) bundt tin with melted butter.
STEP 2 In a large bowl, sift flour and baking powder together and set aside. Using a stand mixer with a paddle attachment, beat butter, sugar, vanilla and orange zest until pale and fluffy. Add eggs, one at a time, beating in well. Scrape down bowl between additions.
STEP 3 Add half the flour mixture and beat gently to combine, then add sour cream, beating until smooth. Add remaining flour mixture and gently fold in until no streaks of flour remain.
STEP 4 Transfer batter into prepared tin. Use a spatula to smooth the top. Bake for 40–45 minutes or until lightly golden brown and a toothpick inserted into the centre comes out mostly clean.
STEP 5 Meanwhile, for the syrup, combine sugar, orange juice and prosecco in a medium saucepan on medium heat. Simmer for 5–10 minutes, until reduced and syrupy. Set aside to cool. Transfer half the syrup to a serving jug and stir in the Aperol.

STEP 6 As soon as the cake comes out of the oven, use a toothpick to poke holes all over the cake, then pour over the remaining syrup (without the Aperol). Let the cake cool in the pan for 5–10 minutes before turning it onto a wire rack. (Don't let the cake cool completely in the pan. See the Cook's Tip below if your cake sticks.)

STEP 7 Reduce oven to 170°C/150°C fan-forced. Line an oven tray with baking paper and arrange sliced oranges on the tray. Bake 40 minutes or until oranges are slightly crisp and dried. Transfer to a wire rack to cool.

STEP 8 Place rosemary sprigs on a tray lined with baking paper. Brush a little of the reserved prosecco syrup over the rosemary and sprinkle with white sugar.

STEP 9 For the buttercream, in the large bowl of a stand mixer with a paddle attachment, beat butter, cream cheese and icing sugar mixture until light and fluffy. Transfer to a piping bag fitted with a large fluted nozzle.

STEP 10 Pipe buttercream on top of the cooled cake. Decorate with orange slices and sugared rosemary. Drizzle with the prosecco and Aperol syrup.

COOK'S TIP

Bundt cakes can sometimes stick in the pan. Wet a tea towel with hot water, wring it out, then place under the wire rack for a few minutes. The steam will help loosen the cake.

PIMM'S PUNCH TIRAMISU

Preparation time 20 mins plus 6 hours chilling
Cooking time Nil
Serves 8

5 egg yolks (from free-range eggs)
½ cup caster sugar
500g mascarpone
1 tsp vanilla extract
1 orange, finely grated zest and juice, plus extra shredded rind to serve
1 lemon, finely grated zest and juice
1 lime, finely grated zest and juice
600ml thickened cream
2 Tbsp pure icing sugar, sifted
½ cup lemonade
⅓ cup Pimm's
400g Savoiardi biscuits
15g packet freeze-dried strawberries, crushed (we used the Frisp brand from the supermarket)
1 lebanese cucumber, shaved into thin ribbons
Strawberries, blackberries, raspberries, mint sprigs, to serve

STEP 1 In a heatproof bowl set over a saucepan of simmering water, beat egg yolks and sugar for 5–7 minutes, until pale, fluffy and hot to touch. Remove from saucepan. Set aside to cool for 10 minutes. Fold in the mascarpone, vanilla and the zests from the orange, lemon and lime.

STEP 2 Using a hand mixer, in a large bowl, beat cream and icing sugar until stiff peaks form. In three batches, fold whipped cream into the mascarpone mixture until no streaks of white remain. Chill mixture for 10 minutes.

STEP 3 In a shallow container, combine the orange, lemon and lime juices, lemonade and Pimm's. Stir and set aside.

STEP 4 To assemble, quickly dip a third of the Savoiardi biscuits in the Pimm's mixture and arrange on the base of a 23cm x 33cm deep baking dish. Top with one-third of the mascarpone mixture and sprinkle with a handful of crushed dried strawberries.

STEP 5 Repeat layers until all the biscuits and mascarpone mixture are used. Smooth remaining mascarpone mixture on top. Cover with plastic wrap and chill for 6 hours, or overnight.

STEP 6 Top the tiramisu with the remaining crushed freeze-dried strawberries, shaved cucumber, fresh strawberries, blackberries, raspberries and mint sprigs.

AMARETTO SOUR BAKEWELL TARTS

Preparation time 20 mins plus 1 hour chilling
Cooking time 20 mins
Makes 12

2½ cups plain flour
½ cup icing sugar mixture
¼ cup almond meal
1 tsp salt
165g unsalted butter, softened
1 tsp lemon zest
1 egg yolk, from a free-range egg
1½ Tbsp sour cream
Maraschino cherries, to serve

FRANGIPANE
120g unsalted butter, softened
½ cup caster sugar
2 free-range eggs
1 cup almond meal
2 tsp lemon zest
1 Tbsp limoncello
1 Tbsp amaretto
2 Tbsp plain flour
12 pitted morello cherries in syrup, drained
1 cup lemon curd

MERINGUE
2 egg whites, from free-range eggs
½ cup caster sugar

STEP 1 Using a stand mixer fitted with a paddle attachment, combine flour, icing sugar mixture, almond meal and salt on low speed to combine. Add butter and mix until mixture resembles breadcrumbs. Add zest, yolk and sour cream until dough starts clumping together.

STEP 2 Transfer dough to a clean surface and gently knead and shape it into a rectangular disc. Cover with plastic wrap and chill for 1 hour.

STEP 3 Meanwhile, for the frangipane, use a stand mixer with a paddle attachment to beat butter and sugar until pale and creamy. Add eggs, one at a time, beating well to incorporate. Fold in almond meal, zest, limoncello, amaretto and flour until just combined. Transfer mixture to a piping bag with one edge snipped.

STEP 4 Preheat oven to 190°C/170°C fan-forced. Roll the chilled pastry on a lightly floured surface to 5mm thick. Use a 10cm cutter to cut out 12 rounds (rerolling remaining dough as needed). Press each round into a 12-hole, ⅓-cup capacity muffin tin. If the pastry cracks, use extra pastry to fix up any cracks.

STEP 5 Divide lemon curd between pastry cases (about 2 teaspoons in each), then pipe enough frangipane to fill each case two-thirds full. Press a morello cherry into each tart. Bake 15–20 minutes, or until pastry is just golden and frangipane is golden and just set. Cool for 15 minutes before carefully releasing each tart from pan.

STEP 6 Meanwhile, for the meringue, place egg whites and sugar in a heatproof bowl set over a saucepan of simmering water (don't let the bowl touch the water). Whisk until hot to touch and the sugar has dissolved. Remove from heat and beat with a hand mixer until the meringue reaches stiff peaks. Transfer meringue to a piping bag fitted with a large fluted nozzle.

STEP 7 While tarts are still warm, pipe meringue on top. Use a kitchen blowtorch to toast meringue, or place tarts on a baking tray and place under a hot grill for 1 minute until browned. Set aside to cool completely. Serve topped with maraschino cherries. ■

Photography Tim Roberts; styling Michele Cranston; food preparation Ismat Awan; recipes Aaron Hawton

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sip into summer

Cocktail whiz Jarrod Rickard (DIY Cocktail Guy on Instagram) shares some bar-keep inspirations for the party season. Shake, blend and stir up fresh party drinks to get the celebrations started!

SPICY MANGO PALOMAS
Recipe on page 34

> WHO KNEW YOU COULD ENJOY A HOLIDAY DRINK WITHOUT GUILT. QUICK, GO GET SOME PASSIONFRUIT!
>
> JARROD RICKARD – DIY COCKTAIL GUY

PASSIONFRUIT MOJITO
Recipe on page 34

WATERMELON DAIQUIRI
Recipe on page 34

TEQUILA OLD FASHIONED
Recipe on page 34

> “FRUITY AND DELICIOUS. THE SWEET AND CITRUS ELEMENTS OF THIS DRINK BALANCE PERFECTLY.”
>
> JARROD RICKARD – DIY COCKTAIL GUY

STRAWBERRY LYCHEE MARGARITA

Recipe on page 34

SPICY MANGO PALOMAS

Preparation time 10 mins
Makes 2

90ml chilli-infused tequila
2 cups chopped frozen mango
1 cup ice
90ml grapefruit juice
60ml lime juice
30ml tropical or mango juice
Tajin Clasico seasoning, halved fresh jalapeno, dried lime slices, to serve

STEP 1 In a blender, combine tequila, frozen mango, ice and juices. Blend until smooth.
STEP 2 Divide between two glasses. Serve with halved jalapeno sprinkled with Tajin seasoning and dried lime.

PASSIONFRUIT MOJITO

Preparation time 5 mins
Makes 1

30ml passionfruit pulp, plus wedges to serve
3-4 mint leaves, plus sprigs to serve
Ice cubes
30ml white rum
15ml tropical flavour cordial
Chilled soda water

STEP 1 In a glass, muddle passionfruit pulp with mint leaves.
STEP 2 Add ice, rum and cordial. Stir. Top up with soda water, serve with passionfruit wedges and extra mint leaves.

STRAWBERRY LYCHEE MARGARITA

Preparation time 5 mins
Makes 1

1 lychee, plus extra to serve
1 strawberry, plus extra to serve
15ml lime juice
1 cup ice
30ml tequila
15ml fresh orange juice
15ml strawberry or raspberry cordial
Salt flakes, to serve

STEP 1 In a shaker, muddle lychee, strawberry and lime juice. Add ice, tequila, orange juice and cordial. Shake to combine.
STEP 2 Pour into a glass. Garnish with salt, strawberries and lychees.

TEQUILA OLD FASHIONED

Preparation time 5 mins
Makes 1

50ml tequila
1 tsp agave syrup
1 dash Angostura bitters
1 cup ice cubes, plus extra to serve
Orange peel, dehydrated orange slices, to serve

STEP 1 In a glass, combine tequila, agave syrup and bitters with ice, stir to combine, then strain twice into a serving glass filled with ice.
STEP 2 Serve with orange peel and dehydrated orange slices.

WATERMELON DAIQUIRI

Preparation time 10 mins
Makes 2

2 cups chopped frozen watermelon, plus watermelon wedges, to serve
90ml white rum
60ml lime juice
120ml cranberry juice
Dehydrated lime slices, to serve

STEP 1 Place watermelon, rum, lime and cranberry juice in a blender. Blend until smooth.
STEP 2 Pour into a glass and serve with watermelon wedges and dehydrated lime.

CUCUMBER LYCHEE SPRITZ

Preparation time 15 mins
Makes 1

45ml vodka
30ml lime juice
Ice, to serve
Chilled soda water, to serve

CUCUMBER LYCHEE PUREE

½ small lebanese cucumber, sliced, plus thinly sliced ribbons to serve
1 lychee, plus extra to serve
30ml lychee syrup (from canned lychees)

STEP 1 To make the puree, place cucumber, lychee and syrup in a blender and blend until smooth.
STEP 2 Add ice to a shaker, pour in vodka, lime juice and 30ml of the puree. Shake to combine.
STEP 3 Pour into a glass, top with soda water. Garnish with cucumber ribbons and extra lychees. ■

Photography Tim Roberts; styling Michele Cranston; food preparation Mel Burge; cocktail recipes Jarrod Rickard

> “CRISP, LOWER CALORIE AND OH SO DELICIOUS. IT’S THE PERFECT SUMMER REFRESHER!”

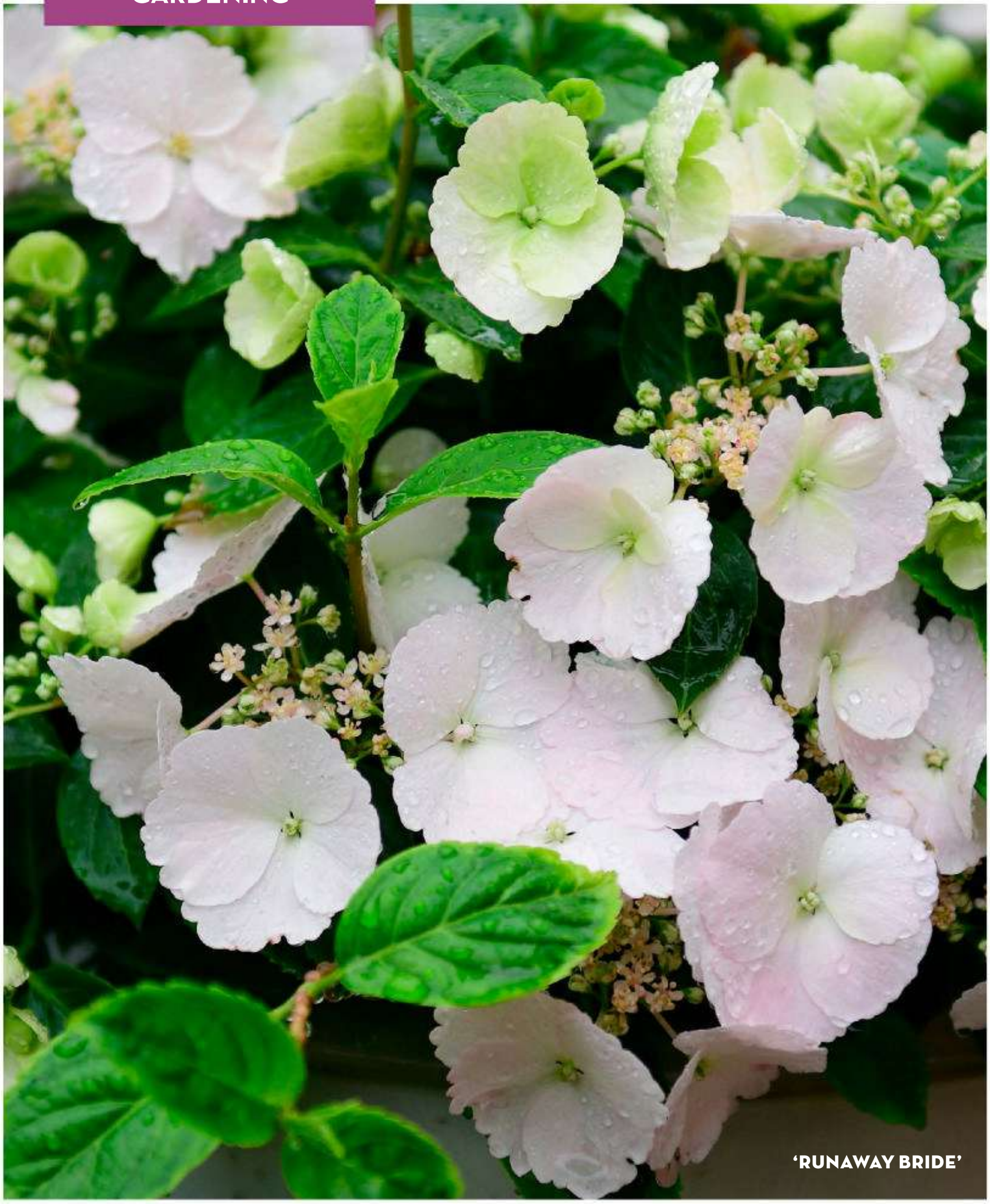
JARROD RICKARD – DIY COCKTAIL GUY

CUCUMBER LYCHEE SPRITZ
Recipe opposite

HEAVENLY HYDRANGEAS

There's a hydrangea to suit every need, whether you want balloon-like blooms or flowers in filigree patterns.

MOPHEAD HYDRANGEA


'RUNAWAY BRIDE'

TRY THIS INSTEAD

If you love the mophead but have a sun-filled garden, try growing its best imitator – the snowball tree (Viburnum opulus). *Growing to about 3 metres, it produces masses of green flower balls in spring that evolve into huge, pure white orbs. It's a welcome-to-summer stunner!*

SNOWBALL TREE

Big, blowsy and beautiful, hydrangeas have traditionally been the go-to plant for a shady spot in our summer gardens. Now there are varieties that are more sun and heat tolerant, meaning that, as our weather evolves, so too can our gardens.

Traditional hydrangeas prefer temperate climates with mild winters and moist summers, soft morning sun and afternoon shade. This has sparked fears about how climate change – especially rising heat – will turn hydrangeas into botanical dinosaurs. Don't panic – plant breeders around the world have been on the case and new hydrangeas tolerant of heat and strong sunlight are now available.

Chris Sargent, managing director of Plants Management Australia, says that new varieties of panicle hydrangeas "take more sun, produce more flowers and colour up well".

"The flowers emerge white and, as the nights grow cooler, they age into a pink-red. The only thing they don't like is a west wind as it saps the moisture," he says.

Chris recommends 'Sundae Fraise' and 'White Knight' for Australian gardens. "They need more sun to flower, with protection from west winds," he says.

As for other plants you may be concerned about, Chris says breeders have been working on adaptations for climate change for decades.

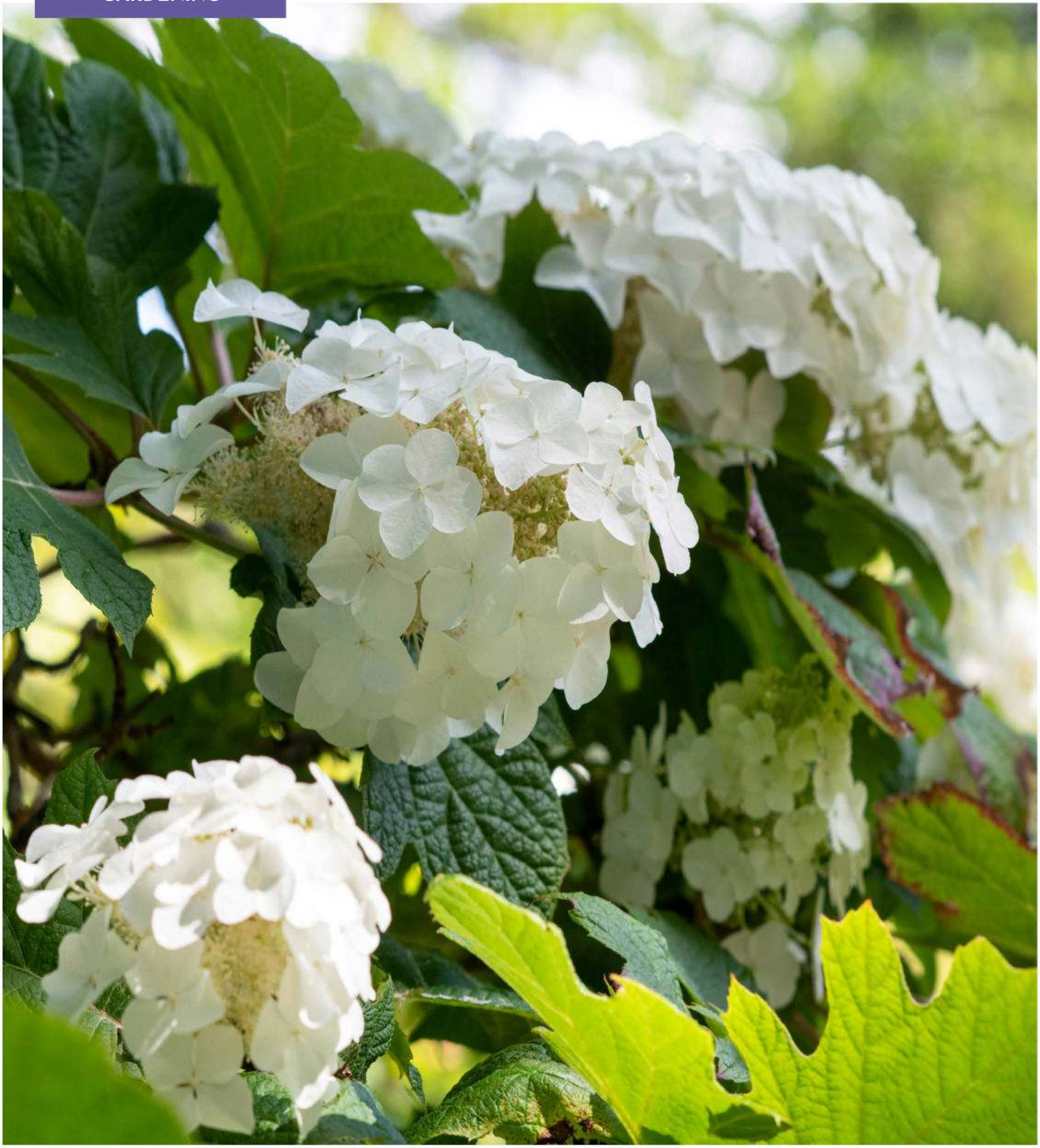
> “HYDRA IS A GREEK WORD FOR WATER. HYDRANGEAS LOVE WATER.”
>
> CHRIS SARGENT, HORTICULTURIST

MOPHEAD (H. MACROPHYLLA)

Mopheads have been bred and bred to produce giant globes of bracts (that look like flowers) through lush foliage and make an impact all summer long. They are sterile, so you won't find birds, bees or butterflies in search of nectar. But have fun by changing your mophead's colours. Sulphur makes blooms blue or lavender. For pink and red, add lime. White varieties don't change colour.

CARE FOR MOPHEADS

CLIMATE Temperate, low humidity. **ASPECT** Morning sun, afternoon shade. **SIZE** 1.5m (H) x 1m (W) **SOIL** Rich, well drained. **WATERING** Keep soil moist. **FEEDING** Balanced fertiliser in spring. **PRUNING** Blooms emerge on old growth so prune in autumn to encourage the plant to produce growth for the next season.



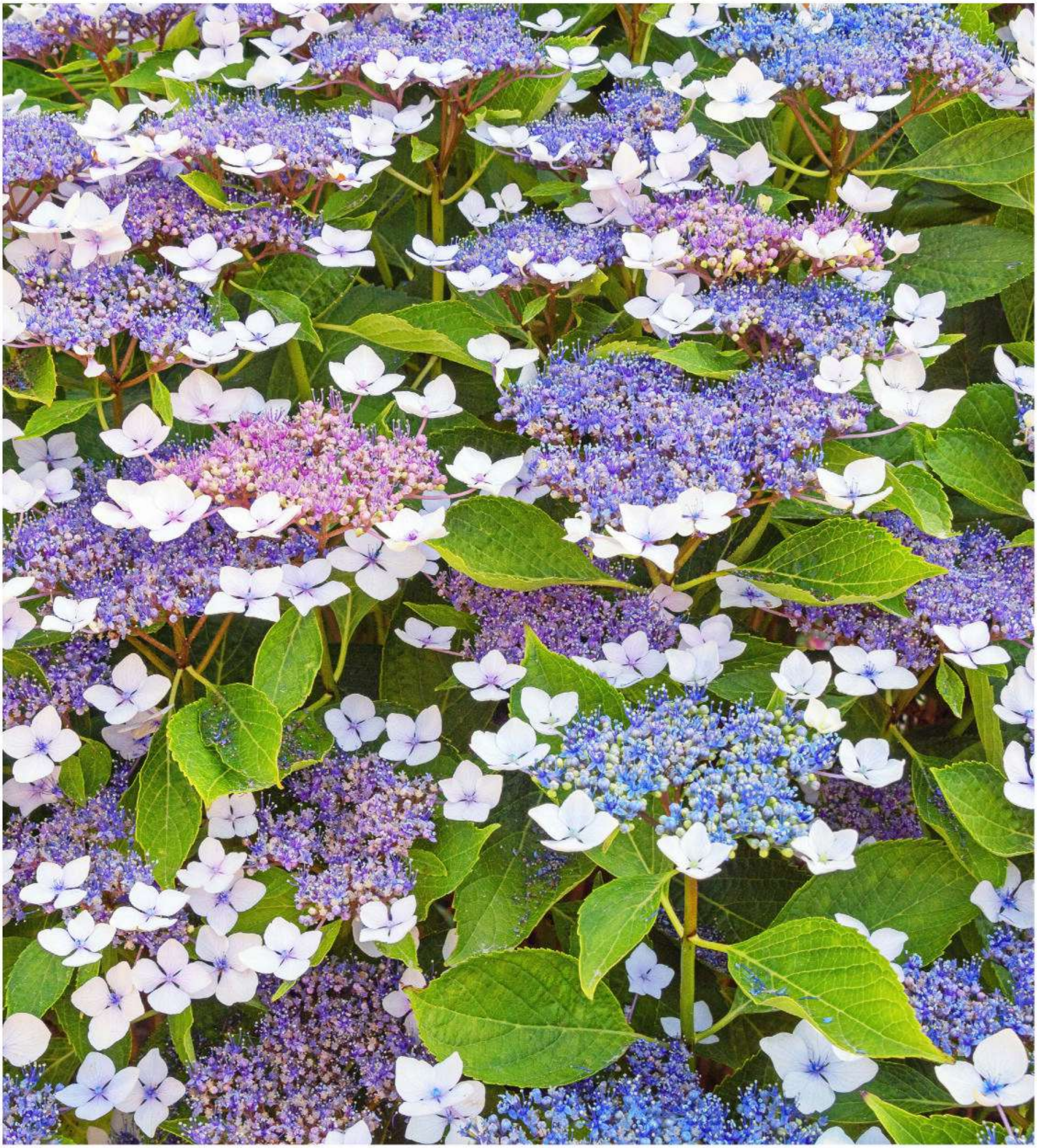
Photography GAP Photos/Tim Gainey

OAKLEAF (H. QUERCIFOLIA)

Fabulous foliage and fantastic flowers. The long, graceful, cone-like panicles are made up of showy sterile flowers and insignificant, fertile ones, and emerge in spring from lush, oak-shaped leaves. Once the flowering finishes in summer, it's the leaves' turn to shine as they turn a brilliant bronze, hanging around in warmer climates until new shoots appear in spring, but falling off where it's cold.

CARE FOR OAKLEAFS

CLIMATE Cool, temperate, low humidity. **ASPECT** Part sun, part shade. **SIZE** 1–2m (H) x 1–2m (W) **SOIL** Moist, well drained. **WATERING** Keep soil moist. **FEEDING** Balanced fertiliser in spring. **PRUNING** Blooms are on old wood so prune in autumn to maintain shape. Remove older branches so it regenerates from the centre.

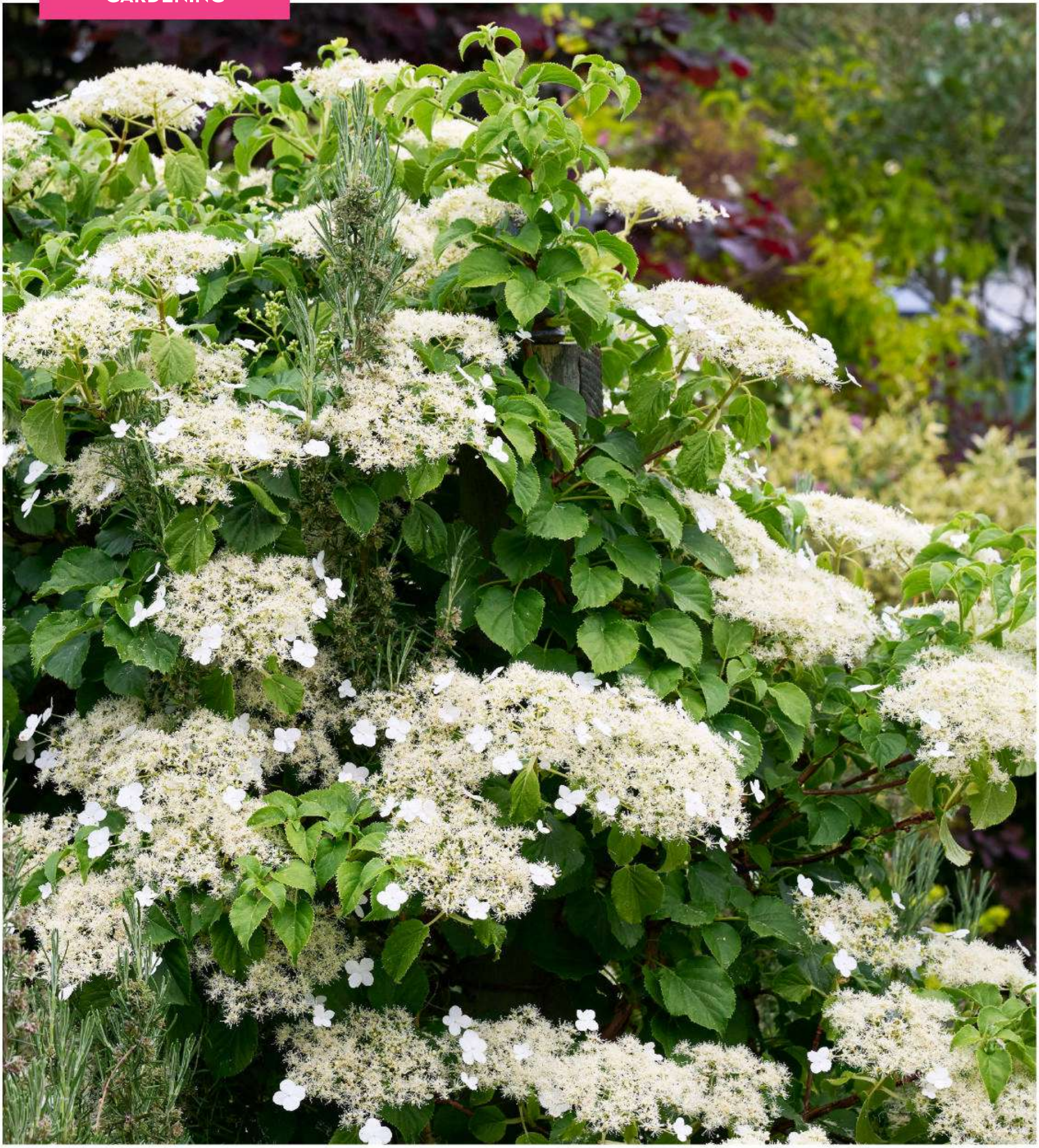


LACECAP (H. MACROPHYLLA)

These lacy clusters are what happens when you don't overbreed. A few large bracts (the showy blooms with infertile florets at their centre) stand guard around a massed huddle of tiny flowers that are full of pollen and nectar and attract birds, bees and butterflies. Because lacecaps are so closely related to mopheads, you can change the flower colours by adjusting the soil pH level.

CARE FOR LACECAPS

CLIMATE Temperate, low humidity. **ASPECT** Morning sun, afternoon shade. **SIZE** 1.5m (H) x 1m (W) **SOIL** Rich, well drained. **WATERING** Keep soil moist. **FEEDING** Balanced fertiliser in spring. **PRUNING** Blooms emerge on old growth so prune in autumn to encourage the plant to produce growth for the next season.



Photography GAP Photos/ Adrian James, Adobe Stock, Getty Images

CLIMBING HYDRANGEA (H. PETIOLARIS)

If a brick wall is looking underdressed, a climbing hydrangea will restore its modesty and turn bland to beautiful. The plant climbs up to 12 metres by latching on to supports with aerial roots. From late spring to early summer it bursts with large, creamy, flat-topped clusters of sterile and fertile flowers, held against rich, dark green foliage. It grows slowly and won't flower for the first few years.

CARE FOR CLIMBERS

CLIMATE Cool, temperate, low humidity. **ASPECT** Full sun, part shade. **SIZE** 12m (H) x 4m (W) **SOIL** Moist, well drained. **WATERING** Keep soil moist. **FEEDING** Balanced fertiliser in spring. **PRUNING** It blooms on old wood so prune to maintain shape after flowering has finished. Tip pruning encourages lateral growth.

PANICLE (H. PANICULATA)

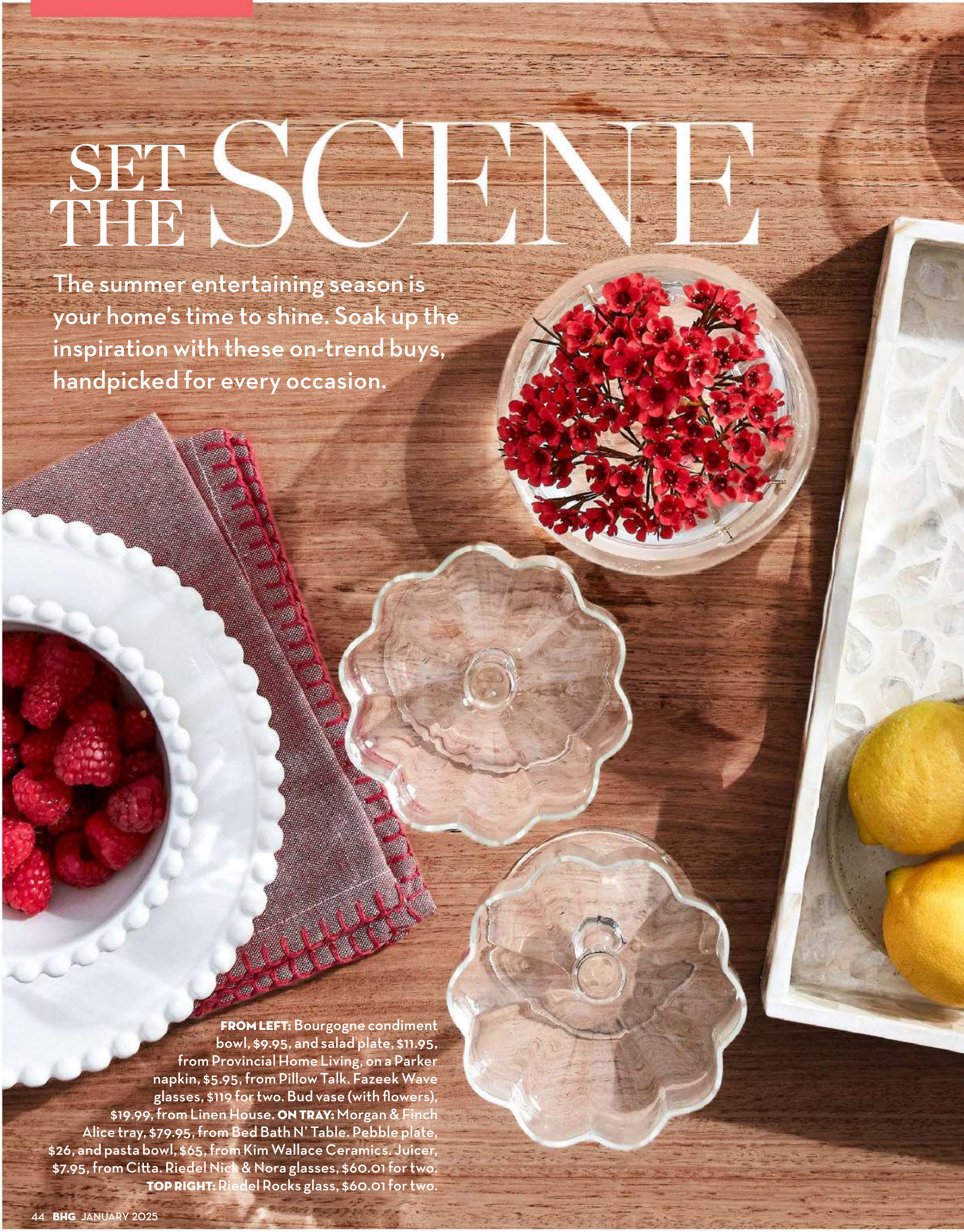
These are ideal for sunnier, dryer and even colder climates. Bunches of gleaming white flowers pierce the foliage in huge spearhead shapes. Most of the flowers (bracts) are sterile, but tucked in among them are tiny fertile flowers. As they age and the temperatures cool down, blooms turn a delicate pink, then deep red, setting your garden ablaze – ageing can indeed be spectacular!

CARE FOR PANICLES

CLIMATE Cool, temperate, low humidity. **ASPECT** Full sun in cool areas, afternoon shade in temperate areas. **SIZE** 2–4m (H) x 2–3m (W) **SOIL** Well drained. **WATERING** Keep soil moist. **FEEDING** Balanced fertiliser in spring. **PRUNING** Blooms on current season's new growth so cut back to about a third in late winter or spring. ■

SET THE SCENE

The summer entertaining season is your home's time to shine. Soak up the inspiration with these on-trend buys, handpicked for every occasion.



FROM LEFT: Bourgogne condiment bowl, $9.95, and salad plate, $11.95, from Provincial Home Living, on a Parker napkin, $5.95, from Pillow Talk. Fazeek Wave glasses, $119 for two. Bud vase (with flowers), $19.99, from Linen House. **ON TRAY:** Morgan & Finch Alice tray, $79.95, from Bed Bath N' Table. Pebble plate, $26, and pasta bowl, $65, from Kim Wallace Ceramics. Juicer, $7.95, from Citta. Riedel Nick & Nora glasses, $60.01 for two. **TOP RIGHT:** Riedel Rocks glass, $60.01 for two.

CULT COCKTAILS
100 RECIPES AND TRICKS FOR THE HOME BARTENDER
LIQUID LIQUID
CÉCILE HUANG

After dinner DRINKS

As twilight beckons, have friends around for refreshing beverages to beat the heat – and achieve vintage elegance with almost no effort.

TOP TIPS FOR POST-MEAL TIPPLES

1. Sweet or savoury

Match your dessert or cheese options and your drink selections. Chocolate desserts go well with a port or sherry. Pair fruity items or strong blue cheeses with a late harvest riesling or botrytis. For creamy bries or camemberts, chardonnay, pinot noir or rosé complement nicely.

2. Chill out

On hot summer evenings, place your glasses in the freezer ahead of time to keep your evening drinks crisp and cool.

3. Service, please

For a fun and engaging way to keep the party going, set up a drinks station on a bar cart or side table with drink and garnish options.

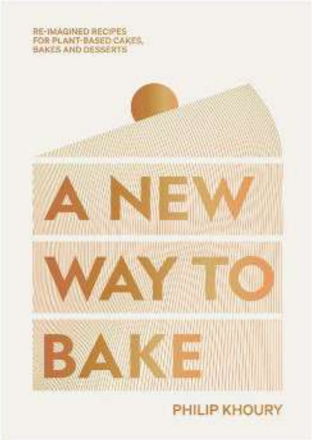
SCAN ME
Love these? Scan to shop and find more top picks for cocktail hour.

TI AMO
AMORE

THIS PAGE (clockwise from above left): Aja ice bucket, $139, from West Elm. *Cult Cocktails*, $29.99, from David Jones. Maison Balzac wild rose napkin, $119 for four. Cocktail bar set, $119.95, from Bed Bath N' Table. Albee bar cart, $699, from West Elm. Francesca tumbler, $24.95 for two, and carafe, $29.95, from Pillow Talk. Pink ceramic coasters, $35 for four, from In The Round House. Salvator wine cabinet, $649, from Temple & Webster. **OPPOSITE** Ski-leg console table, $299, from Temple & Webster. **ON TOP OF TABLE** (from left): Maison Balzac Pomponette cordless lamp, $229, used as a vase. Parker napkin, $5.95, from Pillow Talk, and Robert Gordon Platform plate, $21, from Living By Design. Briella champagne glasses (at back), $59.95 for four, from Pillow Talk. Fazeek Wave glass (at front), $119 for two. Bourgogne bowls, $9.95 each, and plates, $11.95 each, from Provincial Home Living. Holloway vase, $39.99, from Linen House. Maison Balzac Le Jardin gobelets, $129 for two. **UNDER TABLE** Clementine scallop clam bowl, $29.99, from Adairs. Maxwell & Williams 15cm Cashmere plate, $6.95, from Myer. Parker napkins, $5.95 each, from Pillow Talk.

> “INDULGE YOUR GUESTS A LITTLE LONGER, AND LET THE CONVERSATION FLOW.”
>
> **MEGAN OSBORNE, EDITOR**

LE CREUSET


RE-IMAGINED RECIPES FOR PLANT-BASED CAKES, BAKES AND DESSERTS
A NEW WAY TO BAKE
PHILIP KHOURY

Afternoon TEA PARTY

Who can resist an invitation to tea and cake? With this collection, you're covered for everything from champagne occasions to laid-back indulgences.

SCAN ME
Mix it up – to find these and more tea party must-haves, just scan the code below.

TIPS TO KEEP CALM AND DRINK TEA

1. One for you, one for me

Bite-sized servings are a great way to encourage your guests to dig in. Oh – and pre-slice cakes. No-one wants to be rude and cut the first piece!

2. Casual and convivial

Create a warm and welcoming environment by setting up your tea party spread on a kitchen island or counter. This allows your guests to serve themselves and keeps the conversation flowing.

3. Teas or tipples

Depending on the occasion, offer guests both alcoholic and non-alcoholic options. Having a tea box filled with interesting choices beyond the standard English brekkie blend makes selecting and steeping a tea bag that little bit more special.

THIS PAGE (clockwise from above left): Monomono 15x15cm silicone trivets, $12.16 for two, from Amazon. Country Road Isa tea towels, $49.95 for three. Thea automatic salt and pepper grinder set, $73.95, from Luca Living. *A New Way To Bake*, $55, from David Jones. KitchenAid Artisan tilt-head stand mixer, $899. Madison kitchen storage trolley, $549, from Temple & Webster. **OPPOSITE, ON SHELF** (from left): CR X Robert Gordon vase, $129, from Country Road. Robert Gordon Breakfast in Bed teapot, $49.95. Wilkie Brothers quiche dish, $34.95, and cups and saucers, $5.95 for a cup and saucer set. Lulu honey dipper, $15, from Inartisan. Our Place green mini griddle/sheet pan, $110. **INSIDE GREEN PAN:** Country Road Poppy cake stand, $79.95. Le Creuset ramekin, $21. Mud Australia Vase Tumbler, $95. **OPPOSITE, ON BENCH** (from left): Le Creuset Sunflower petite casserole, $45. Country Road Nolan cake serving set, $69.95. Eden white Christmas cake stand, $79.99, from Living by Design. Calia wine glasses, $29.95 for two, from Myer. Green cake stand and other items, stylist's own.

Summer LOVING

For unforgettable picnics, barbecues and wood-fired pizza parties, all you need is blue sky, good company and these stylish finds.

TIPS FOR A STUNNING SOIREE

1. Set a backing track
Just because your summer evening is outdoors, it doesn't mean you can't take some tunes with you. Bring a portable Bluetooth speaker outside to create the aural ambience of your dreams.

2. Strategic set up
If you plan to use a pizza oven or barbecue, set up your table nearby. You want it far enough away that you won't feel the heat, but close enough to be able to chat with your guests.

3. Barefoot bliss
Invite guests to really relax in your outdoor dining experience by encouraging them to remove their shoes (optional, of course!).

SCAN ME
Your summer dinner party pieces await! Scan to shop these and more.

THIS PAGE (clockwise from top left): Lini dining chair, $179, from Early Settler. Country Road Asha oil bottle set, $149. Gozney Dome pizza oven, $2999. Blue Maisonette hand-painted Wish Me Luck dinner plate, $87, from Hardtofind. Weber Master-Touch charcoal grill, $739.38, from Amazon. La Pesce medium serving dish, $220, from Alex & Trahanas. Country Road Palma picnic basket, $299. Saigon cutlery set, $195 (16 pieces), from Living Styles. **OPPOSITE** Capri blue dinner plates, $33 each, and gold cutlery set, $119 (16 pieces), all from No.22 Home. Robert Gordon Willow serving platter (at top), $59.95, from Pillow Talk. Lisette acrylic drinkware, from $8.95 a piece, from Bed Bath N' Table. Briell champagne glass, $59.95 for four, from Pillow Talk. Bobble pasta bowl (shown with tomatoes), $34.99, from Linen House. Country Road Lorne divided dish (shown with cherries), $14.95. Anko wooden paddle, $3, from Target, with Country Road Nolan cheese knife set, $39.95. Marine stripe linen tablecloth, $145, from I Love Linen. Nimes linen napkins, $59.99 for four, from Linen House.

Game ON!

Hosting a games night is your chance to break all the usual house rules. Roll the dice and team easy neutrals with fun colours, playful pieces and retro flair.

TIPS FOR A ROARING GOOD GAMES NIGHT

1. Serving snacks

If you're entertaining a crowd for games night, rather than one big bowl of crisps or popcorn, opt for individually portioned cups for fuss-free snacking.

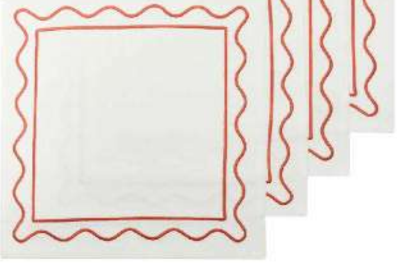
2. Load up a tray

We all know game-crowded coffee tables and sofas – that rise and fall along with guests' energy levels – aren't the safest place for spillable items. Have a tray on hand to transport drinks to and from the party hub. Also consider a side table or bar cart to keep things within reach.

3. Time for fun

A successful games night is all about momentum. Keep games short and fun, have plenty of options so everyone gets their pick, and avoid games that go on forever or tend to incite tension! Quizzes, card games and, of course, Jenga are all great options.

HINT: HE'S ALWAYS ON THE PHONE
A FATHER HAS TO PICK UP HIS DAUGHTER AFTER WORK
TAKEN
ANOTHER POORLY EXPLAINED
MOVIE
ANOTHER POORLY EXPLAINED



SCAN ME
Now it's your turn – scan and go straight to all of these great buys and more!

THIS PAGE (clockwise from above left): Curly Wurly bowls in yellow, $29.95 for two, from Gigi & Tom. Pomegrateful For You bud vase, $14.95, from Gigi & Tom. Kairos carafe set, $209, and wine glass, $49.50, from Saardé. Brass Monkey Poorly Explained Movies game, $24.95, from David Jones. Seed Heritage Zoya napkins, $29.95 for four, from The Iconic. Pink apple fruit bowl, $34.99, from Adairs. Noel ottoman, $999, from Lounge Lovers. **OPPOSITE** Softy Premium Slipcover three-seater queen sofa bed, $1999, and Caterina oak coffee table, $399, both from Temple & Webster. **ON SOFA** Dawson fringed cushion, $39.95, from Pillow Talk. Nimes linen napkins in wasabi and lemon, $59.99 for four, from Linen House. Maxwell & Williams Cashmere 15cm plates, $6.95 each, from Myer. Mattel Games Uno, $9.85, from Amazon. **ON COFFEE TABLE** Calia wine glasses, $29.95 for two, from Myer. IKEA 365+ small glasses, $5 for six. Country Road Souk platter, $49.95. Green tray and snack bowls, stylist's own. Hasbro Gaming Jenga, $24.95, and Mattel Games Pictionary, $25, both from Amazon. ■

Photography Will Horner; styling Kate Lincoln. Prices are approximate and a guide only. Due to the printing process, colour reproduction is a guide only.

BE THE HOST
WHO CAN BOAST

The cannot-miss secret to a hit party is good planning. Follow our guide – broken down into a handy timeline – to make sure your next get-together goes off without a hitch.

SEVERAL SLEEPS AWAY

Planning a party starts days, sometimes even weeks ahead. Organise big-ticket items such as gas for the barbecue, and beverage and grocery orders, then focus on smaller details so there's less to think about on the day.

1 Round up the crew While physical invitations are lovely, digital is the way of the world. Not only is it better for the environment, it's also cost-effective. DIY a fun invitation on Canva (canva.com) with its free templates or use one that we designed at **bhg.com.au/party-planning/**

2 Get the vibes right Music will set the tone for your party. Is it a chill, low-key outdoor dinner? Or a rowdy, fun party? Create a playlist on Spotify and organise a speaker so all you need to do is set it on shuffle.

3 Picture it, or it didn't happen If you like, you can plan to have a spot for guests to take photos. Think about what types of props might make for a fun moment – a rainbow of balloons, photobooth-style costume props (think moustaches, hats, feather boas), a gorgeous selfie mirror or a vintage frame for everyone to pose behind. And that's just for starters!

TIP
If you have leftover flowers, make a cute flower bouquet station where guests can arrange and take home their own posy.

4 Stress-free feasts Create a fuss-free menu for your event. Ask guests well in advance to bring a plate of food, if you need. Stock up on store-bought goodies and plan for prep-ahead dishes, such as frittata or quiche, meatballs and zucchini boats, that you can refrigerate. If you're doing a grazing board, opt for jars of pickled vegies, stuffed grape leaves and tapenade with cheeses. On the day, set out a basket of crackers and toothpicks, and you're done for savouries. Make a no-bake dessert, such as tiramisu or cheesecake.

5 A letter of courtesy Write a note to your neighbours to let them know you're having a party. Get into their good books by giving them a little care package! If they're the type who love a good ol' boogie, invite them along.

6 A cool twist Elevate the everyday by making batches of ice cubes with edible flowers in advance. Half-fill the ice tray with water, then freeze. Pop ice out, add edible flowers in the tray, then place the frozen half on top. Fill the remainder of the tray with water and freeze. As you freeze more batches, store your set ice cubes in containers in the freezer.

7 Tag it, sip it, gift it! There's nothing worse than putting your glass down only to realise it's now lost in a sea of lookalikes. Make things easier by designing or buying personalised cup identifiers. Grab a cute initial bracelet for each guest, or if you're the type to sing along to Taylor Swift, bead a cute friendship bracelet. It will be the talk of the party, plus a sweet token your guests can take with them if they like.

TIP
Boiling water freezes more quickly and helps the ice to appear clearer.

ONE SLEEP AWAY

1 **Simple & stylish** Flowers are the easiest way to add beauty and colour to a space. You can let your creativity run wild. It's cheaper to buy fresh flowers from markets (if you can). The secret to fresh-looking flowers? Add 1 tsp of sugar per litre of water into a vase. Wilted blooms, such as roses or hydrangeas, will benefit from soaking their heads. Fill your sink with water and let them rest for about 10 minutes, then cut the stems on an angle and put them in the vase with the sugar water. Doing this the day before will make your flowers the life of the party.

2 **Pre-mixed perfection** To minimise party-time stress, buy pre-made cocktails or pre-mix them yourself. You can either serve these individually (halving your time mixing and measuring at the time of the event), or fill a glass dispenser or punch bowl for guests to serve themselves. Have garnishes to fancify the drinks such as fairy floss or dried lemon wheels. Need cocktail suggestions? A margarita is a classic, or if you're in for sweet-tasting theatrics, go for a tequila sunrise. A Pimm's cup or mojito are also good options for hot afternoons and balmy evenings. For tasty recipes and cocktail inspirations, see pages 28 and 110 of this issue.

ON THE DAY

It's crunch time! Now let's bring to life everything you've planned ahead.

1 **Set the scene** Organise your space to make it easy to clean up, while ensuring the comfort of your guests. Have food and chairs laid out in different areas to avoid crowding in one place. Depending on your party's size, have two or three drink tubs scattered around to avoid congestion. Once the ice has melted, it will be easy to water your garden and pack up.

2 **Keep it hygienic** Make sure you have bins nearby so guests can clean up after themselves. Opt for tall baskets with a clear bag inside. Put leftover flower buds in the weaving of the basket so it's not so much of an eye sore. Add cotton balls of essential oils at the bottom of the bin to prevent bad odours.

3 **Keep it fly free** Keep unwanted 'guests' away from your food, drinks and friends by placing bug-repelling plants nearby (go to **bhg.com.au** and search for 'mosquitoes' to see our list). Keep insect-repellent spray on hand and strategically set up citronella candles. Use upside-down cupcake liners to cover your drinks. Just poke a hole for the straw and place it on top of your glass.

4 **On-the-go drink holders** Avoid drips from icy cold drinks. Just wrap a paper napkin around the bottom of the glass and secure with a rubber band. Use a large-sized napkin for better coverage.

5 **Share the good stuff** As the event comes to a close, use takeaway containers to make doggy-bags for interested guests. It will ensure that any leftovers won't go to waste.

ONCE THE GUESTS ARE GONE

1 **Clean up, post party** It's tempting to leave the mess for tomorrow, but we promise you'll feel better going to bed knowing you'll wake to a clean house. Put your dishwasher to use as much as possible. Listen to a great audio book or keep the music going to see you through to the end.

2 **Exercise self-care** You did it! You just pulled off a night filled with good company, great food and a brilliant vibe. Now it's time to put on a face mask, lie down and rest easy knowing your party was a great success.

The ultimate party checklist

A simple shopping list to help you prepare!

SET UP

- Dishwasher-safe and unbreakable melamine plates, cups and cutlery
- Serving platters/bowls
- Plenty of napkins and paper towels
- Tongs and serving utensils
- Ice trays
- Toothpicks
- Stain remover spray in case of red wine spillage
- Cotton balls
- Essential oils
- Electric lighter
- Candles (if necessary)
- Bottle opener
- Takeaway containers
- Rubber bands
- Bin bags
- Insect repellent & citronella

STYLING

- Flowers
- Vases
- Pre-organised photo opportunity decor
- Ice buckets
- Cute cup identifiers ■

Words Jade Coull; styling Kate Walsh; photography Alan Jensen, Adobe Stock, Getty Images

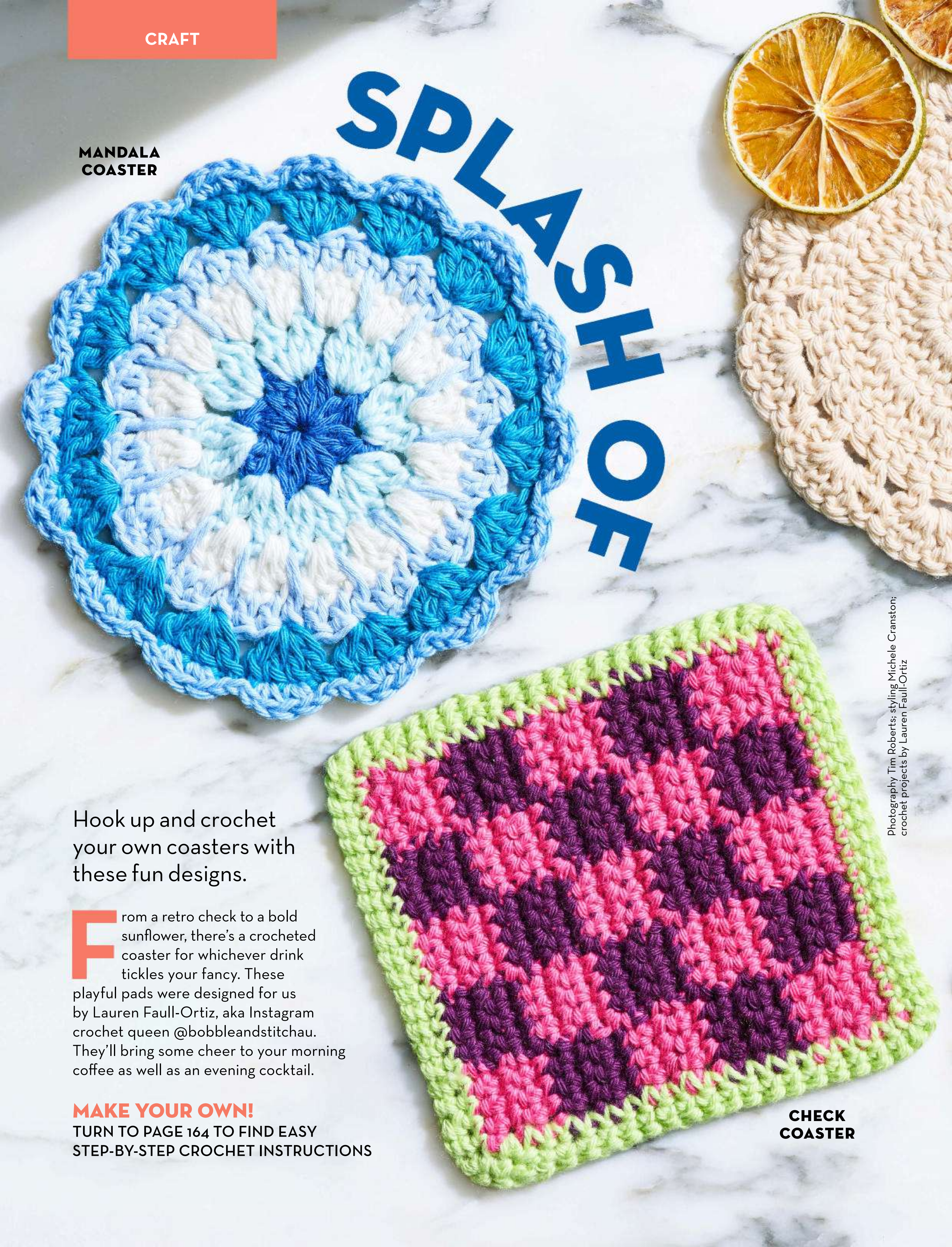
“AVOID DRIPS FROM ICY COLD DRINKS. JUST WRAP A PAPER NAPKIN AROUND THE BOTTOM OF A GLASS.”

JADE COULL, SENIOR CONTENT PRODUCER

SCAN FOR RECIPE IDEAS

Get inspired by some delicious no-bake cake recipes online.

SPLASH OF



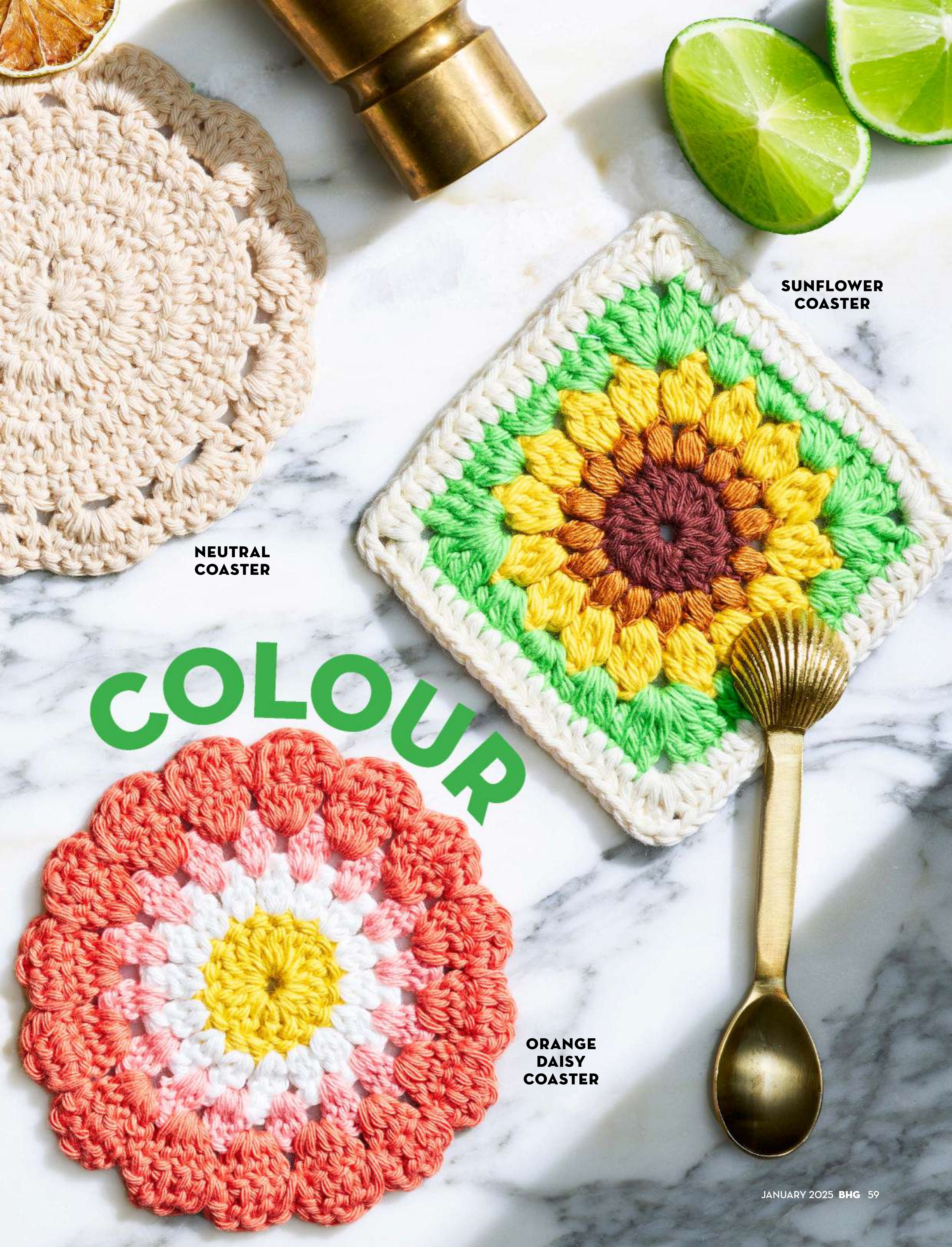
Hook up and crochet your own coasters with these fun designs.

From a retro check to a bold sunflower, there's a crocheted coaster for whichever drink tickles your fancy. These playful pads were designed for us by Lauren Faull-Ortiz, aka Instagram crochet queen @bobbleandstitchau. They'll bring some cheer to your morning coffee as well as an evening cocktail.

MAKE YOUR OWN!
TURN TO PAGE 164 TO FIND EASY STEP-BY-STEP CROCHET INSTRUCTIONS

Photography Tim Roberts; styling Michele Cranston; crochet projects by Lauren Faull-Ortiz

COLOUR



SUNFLOWER COASTER

NEUTRAL COASTER

ORANGE DAISY COASTER

better decorating

[THE LATEST PRODUCTS AND HOME INTERIOR TRENDS]

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STAY ON TOP OF IT!

When it comes to choosing your new roof, COLORBOND® steel can enhance any style of home, from the top down. To create your perfect colour scheme, explore their 22 colours at **colorbond.com**

TWO FOR TWO

This glazed stoneware server can host a bundle of olives and takes care of messy pips, too. Lillie olive dish, $29.95, from Country Road.

Hold the floor

Combining the good looks of timber with the practicality of modern flooring, vinyl planks are a smart option. This range is water-resistant, sustainable and can handle high-traffic, spills and even your swivel chair on WFH days. Southern Lights Vinyl Planks, $54 per sqm (supply only), from Carpet Court.

Shine a light

Green up your act while you're dining alfresco with an eco-friendly woven lamp that blends with your surrounds. Eva rattan lantern, in two sizes, from $229, from Domayne.

DRINKS, ANYONE?

Upgrade your next party with this two-tier drinks trolley. It has lockable castors, so your drinks won't go anywhere they shouldn't. Palm Springs bar cart, $299.99, from Temple & Webster. ■

Prices are approximate and a guide only. Due to the printing process, colour reproduction is a guide only.

"What if trying isn't enough?"

Poverty can block a child's learning, no matter how hard they try.

1 in 6 Australian children live with poverty, and many can find themselves falling behind despite their best efforts.

Teachers and families do all they can, but these children need more.

Help a child like Owen* access the extra learning support they need to see their efforts rewarded.

Change the life of a child this Christmas.

*Names, location and associated images have been changed to protect the identity of Owen and his family.

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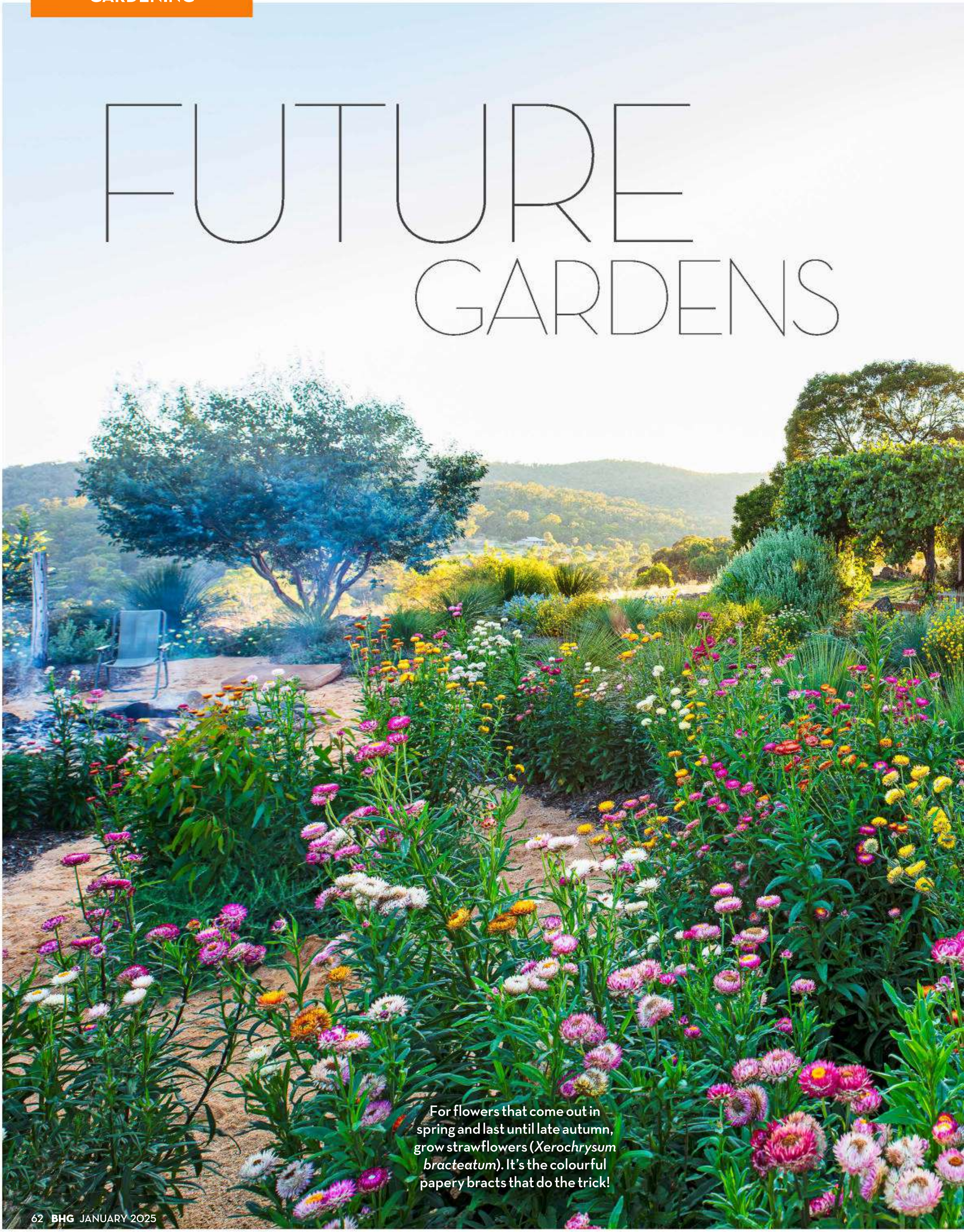
CHRISTMAS APPEAL 2024

The Smith Family

Learn today, change tomorrow.

FUTURE GARDENS



For flowers that come out in spring and last until late autumn, grow strawflowers (*Xerochrysum bracteatum*). It's the colourful papery bracts that do the trick!

Discover some of Australia's stunning gardens from Claire Takacs and Giacomo Guzzon's book *Visionary*. Read on to find ways to make your garden exciting, innovative and a living work of art.

Garden design can be exciting and innovative, drawing on your preferences, but subject to climate and soil types. Be inspired by these amazing gardens that eschew traditional northern hemisphere conventions and embrace the qualities of our ancient land and the extraordinary features of our native plants. Australian photographer Claire Takacs and landscape architect Giacomo Guzzon have documented the best of these gardens in their latest book, *Visionary*, published by Hardie Grant Books. Be inspired to find your own style, and realise your vision!

ABOUT THE AUTHOR

Claire Takacs is an award-winning Australian garden and landscape photographer whose use of light and her ability to create movement makes her images magical.

For the past 20 years, she has divided her time between Australia, Europe and the US, and her work features regularly in international magazines, including the UK's beloved *Gardens Illustrated*.

She produced her first book, *Dreamscapes: Inspiration and Beauty in Gardens Near and Far*, in 2017 and the images on the following pages are from her latest, *Visionaries: Gardens and Landscapes for Our Future*.

It captures gardens and landscapes from around the world – from chilly northern Europe to steamy South-East Asia, to the dry, arid climes of the Mediterranean and across the varied regions of the United States.

Bringing it to fruition became a trip of a lifetime: "Driving across deserts in the US, to islands in Greece, through vast mountain landscapes in New Zealand, to the icy climes of Colorado and through record-breaking heatwaves in the UK and Europe."

She took along with her London-based landscape architect and plant specialist Giacomo Guzzon, who is acutely aware of the effects climate change is having on our gardens.

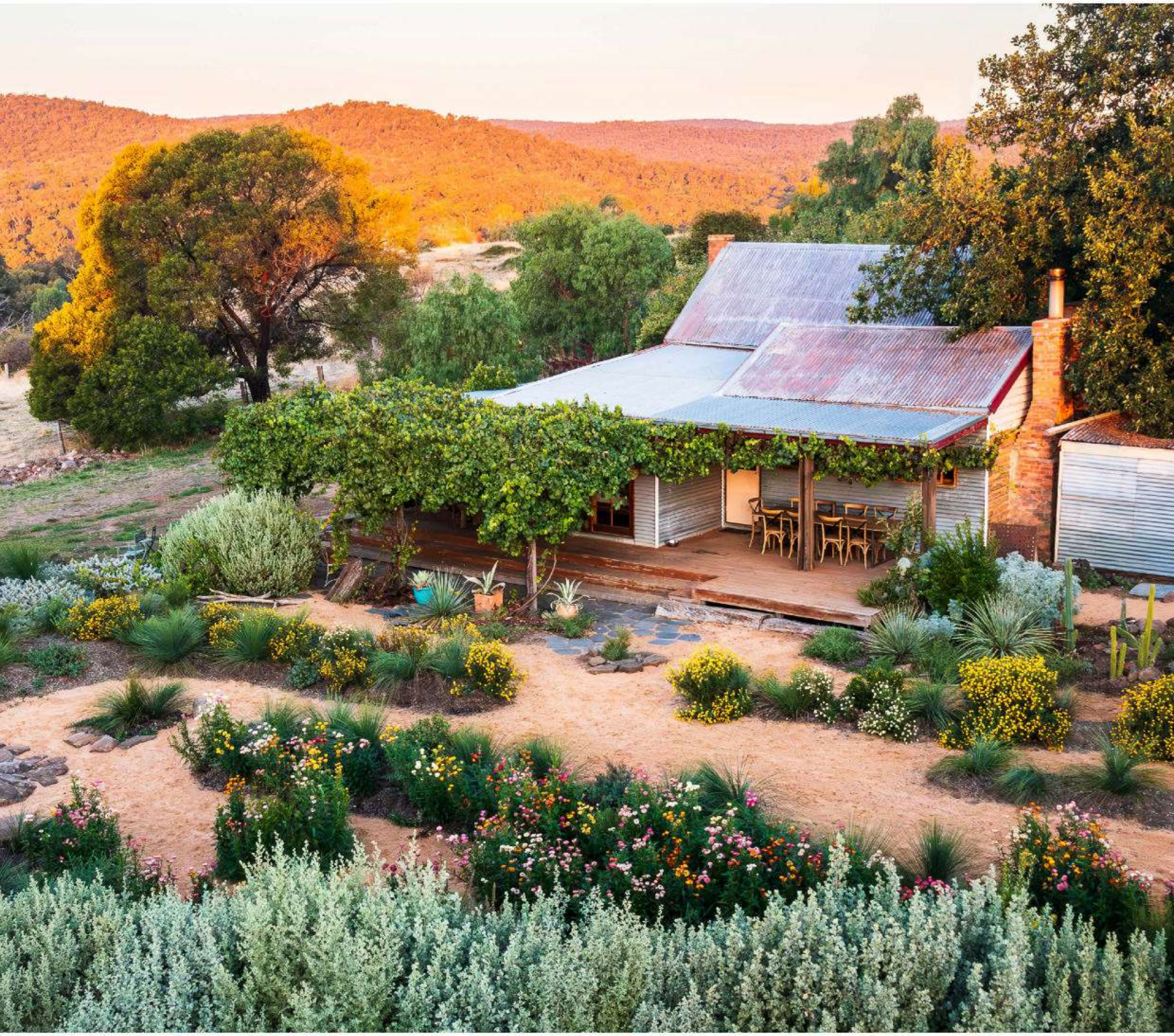
"Initially we envisaged I would photograph 30 to 40 gardens, however there was so much good happening, I just kept photographing and by the time I'd almost finished two years later, we had reached almost 80 gardens," says Claire.

"This book represents a new aesthetic characterised by the optimism of people driven to work in kinder, more sustainable ways.

"The good news is that beauty – fundamental to our harmony – is still possible. There is beauty in accepting what is. In working within our environmental constraints while looking to the future."

RIGHT Ochre and grey-green foliage are the hallmarks of the Aussie bush and can set the backdrop for nestled shows of vibrant, twinkling and glittering flowers.

BELOW The garden's focal point is a huge stone firepit, positioned to take in iconic bush vistas – and the vast, sparkling, star-filled sky at night.



GLENLUCE **GARDEN** *VIC*

Let memories inspire your garden. Catherine Rush and Michael Wright drew on Wyperfeld National Park's dunes when creating the Sand Garden at Glenluce, north-west of Melbourne. It had to survive hot summers, droughts and bushfires. So the clay soil was covered with geotextile, smothered with gravel and topped with sand, then slender mounds (dunes) were created for drought-proof native wildflowers. Old man saltbush creates a fire-proof buffer.

RIGHT Native wildflowers and grass trees pay homage to a magnificent gum tree as it goes through its annual bark shedding.

“BEAUTY LIES IN SEASONALITY AND IN HARSHNESS.”

CLAIRE TAKACS

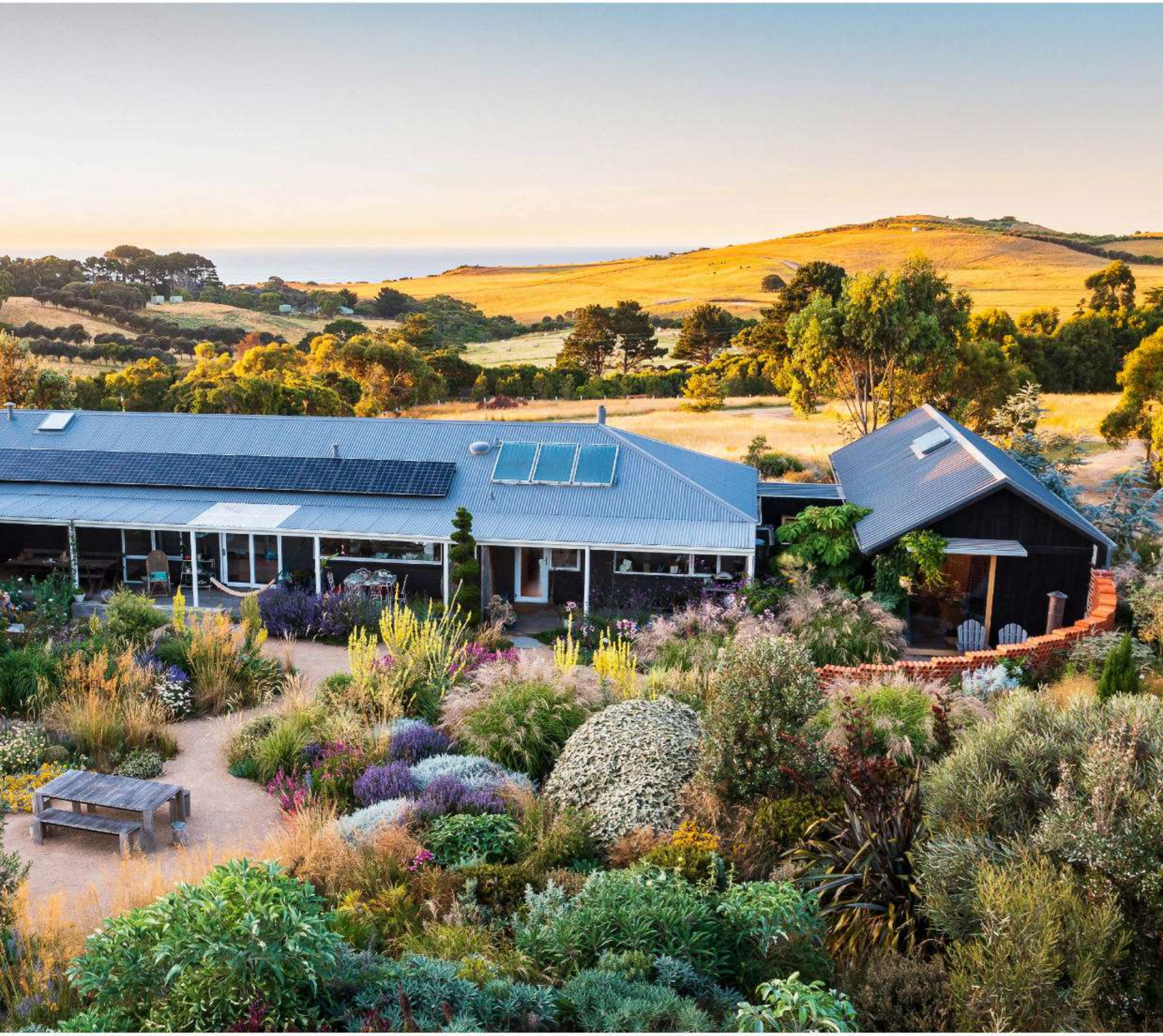
TOP Intersperse tall, colourful perennials among your ornamental grasses, then balance the height with low-growing shrubs.

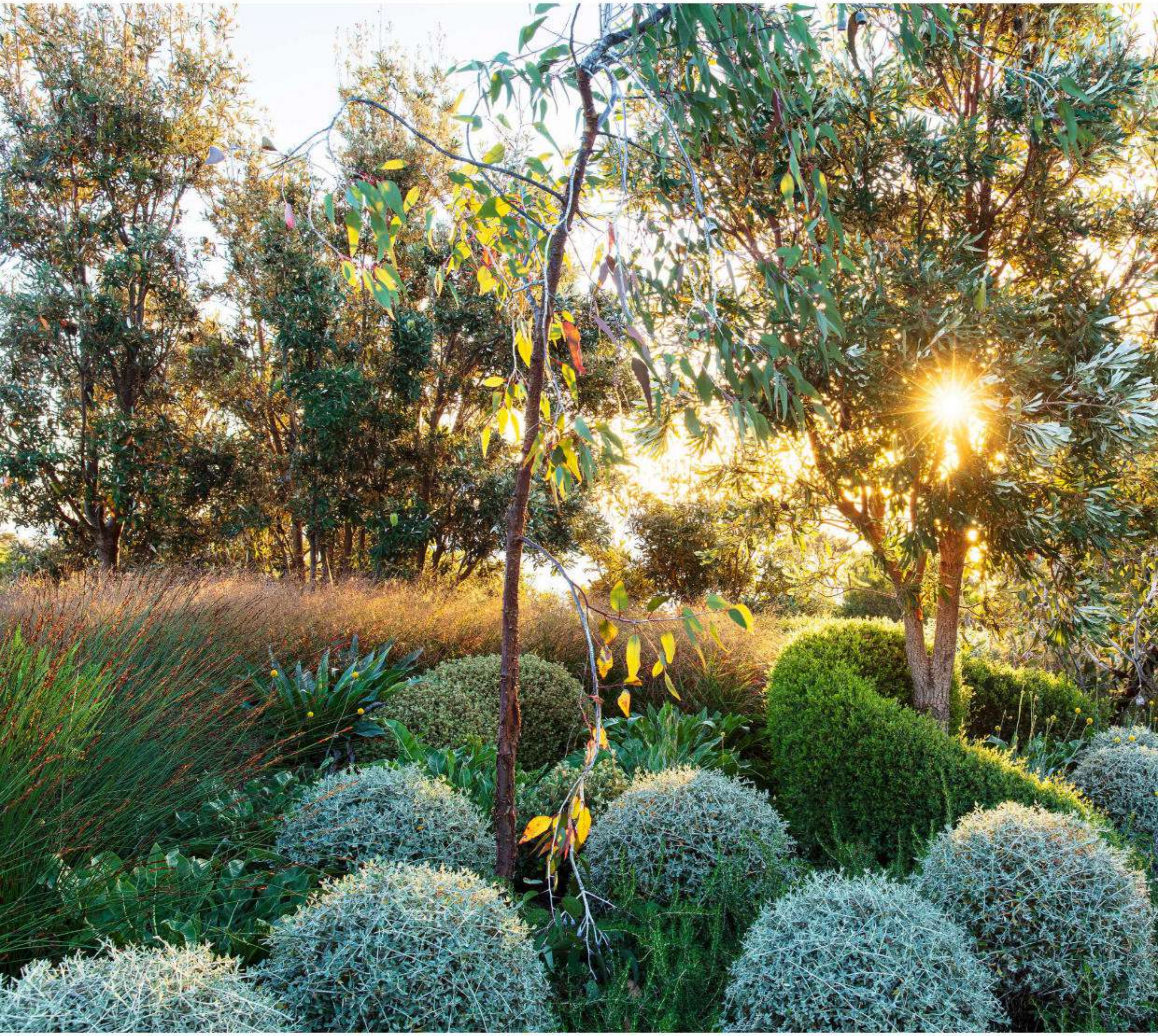
ABOVE Add an Aussie flavour to a naturalistic garden style with random plantings of kangaroo paws.

FAMILY GARDEN *VIC*

Use ornamental grasses as screens or focal points, allowing them to add grace, texture, movement and year-round colour to your garden. Designer Jo Ferguson planted native and exotic grasses in her family garden on Victoria's Mornington Peninsula. Ornamental grasses are amazingly architectural. Most, especially natives, are drought and heat tolerant and are great for attracting wildlife as they find shelter between the long stems.

BELOW Among the native ornamental grasses used in this Mornington Peninsula garden are slender bamboo grass (*Austrostipa verticillata*), coastal spear grass (*Austrostipa stipoides*), kangaroo grass (*Themeda triandra*) and longhair plume grass (*Dichelachne crinita*).





MORNINGTON GARDEN *VIC*

When your garden is on a slope, forget about a lawn – mowing is a chore and the top is often dry as water drains down, forming bog-like conditions at the bottom. Designer Jane Jones opted for a mix of hardy, drought and coastal-tolerant native and exotic shrubs at this sloping garden in Victoria's Mornington Peninsula. The result is a tableau of shapes, colours and sizes, highlighting the fact you don't need masses of flowers for a dynamic environment.

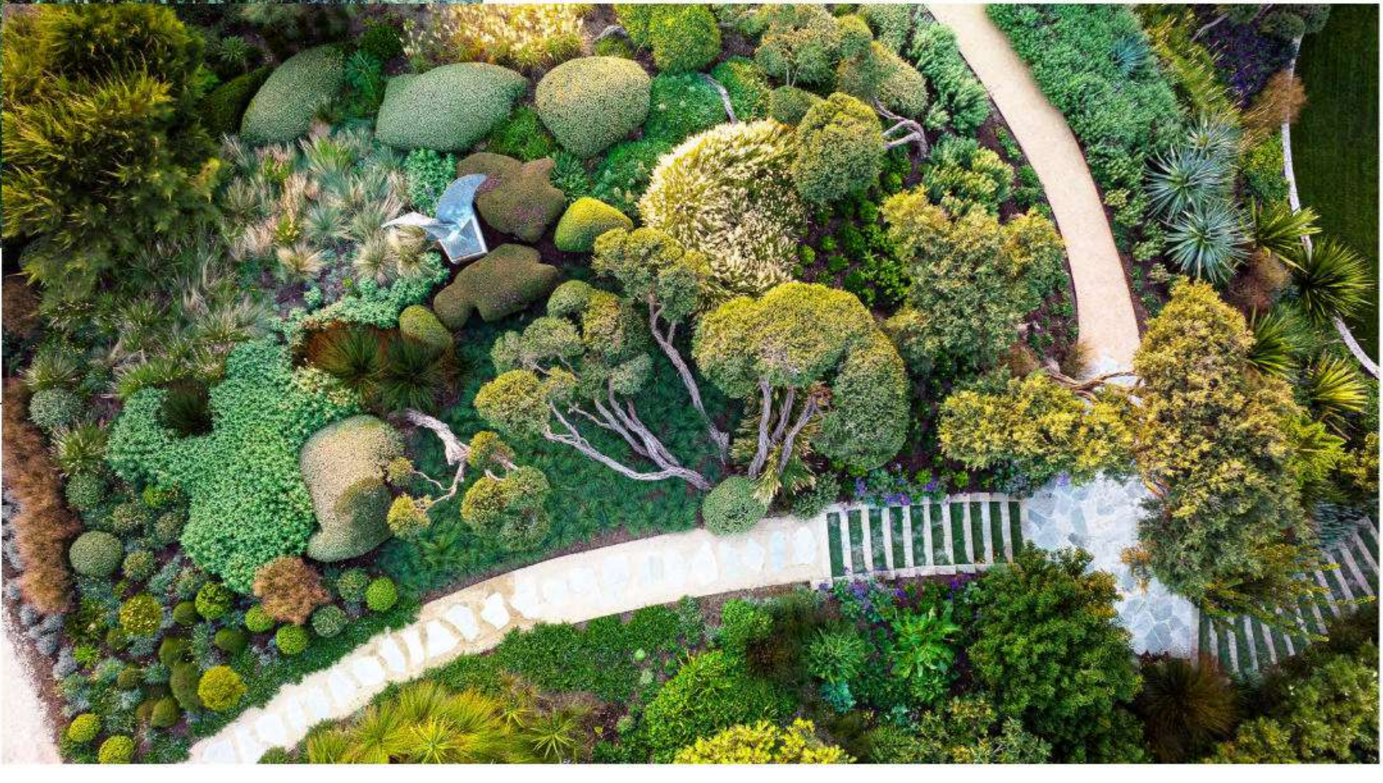
ABOVE Small-leafed plants, such as westringia, box, elaeagnus, germander, lilly pilly and Japanese pittosporum are ideal for clipping into balls. This sofa-like wrap around a gum tree gives you an intriguing clipping option to consider. You can also use these plants as a hedge.

ABOVE RIGHT When your garden is close to the ocean, plants are blasted by salty air. Choose those that can tolerate these conditions. Most can't.

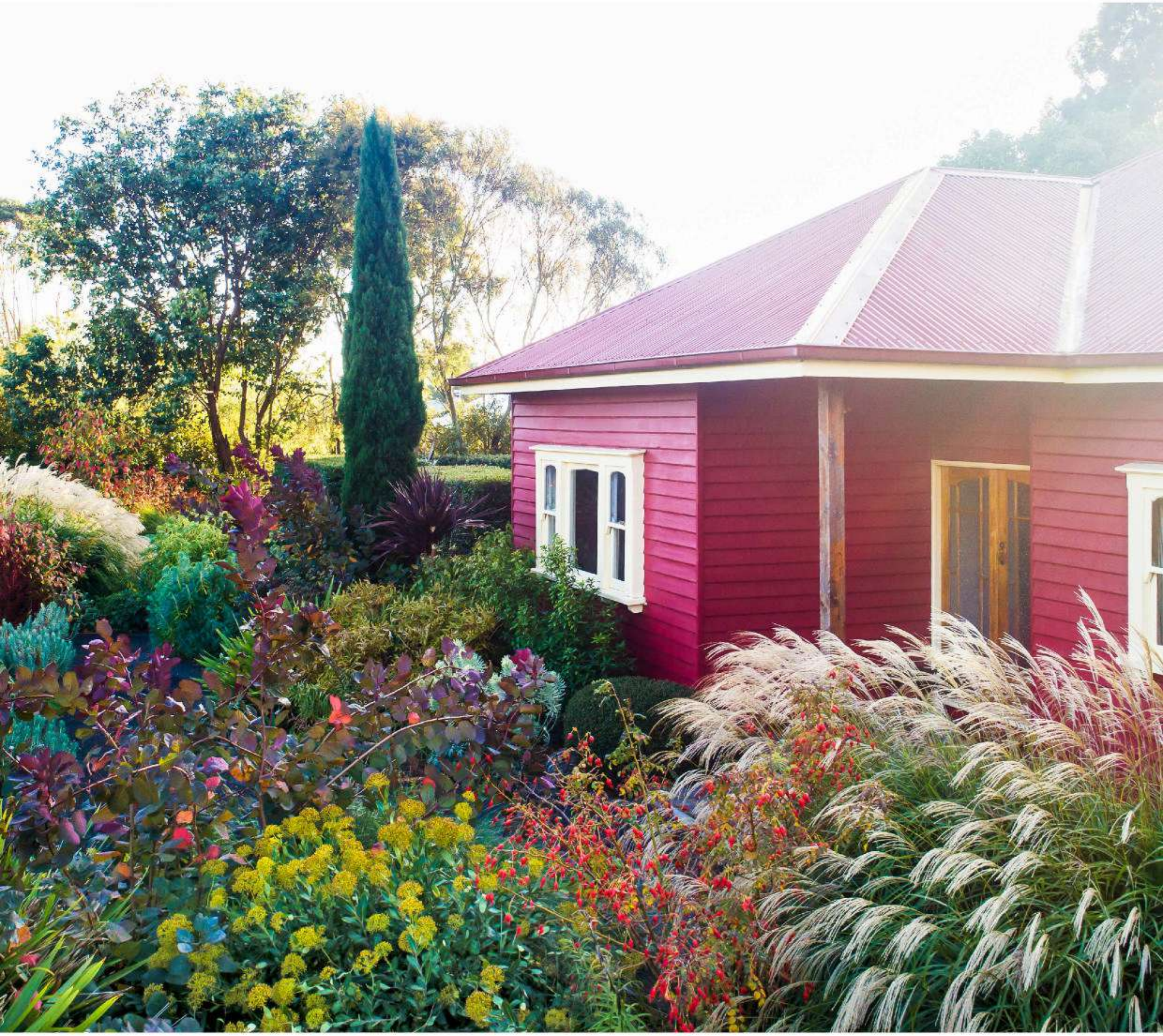
RIGHT With snuggling mounds and waterwise plantings, this garden has minimal irrigation but looks generous.

“WE ARE IN A MORE CONSCIOUS TIME, WHICH CALLS FOR MORE CONSCIOUS DESIGN.”

CLAIRE TAKACS



> “WE NEED NEW WAYS OF PLANTING – STRIVING FOR MORE THAN JUST AESTHETICS.”
>
> **CLAIRE TAKACS**



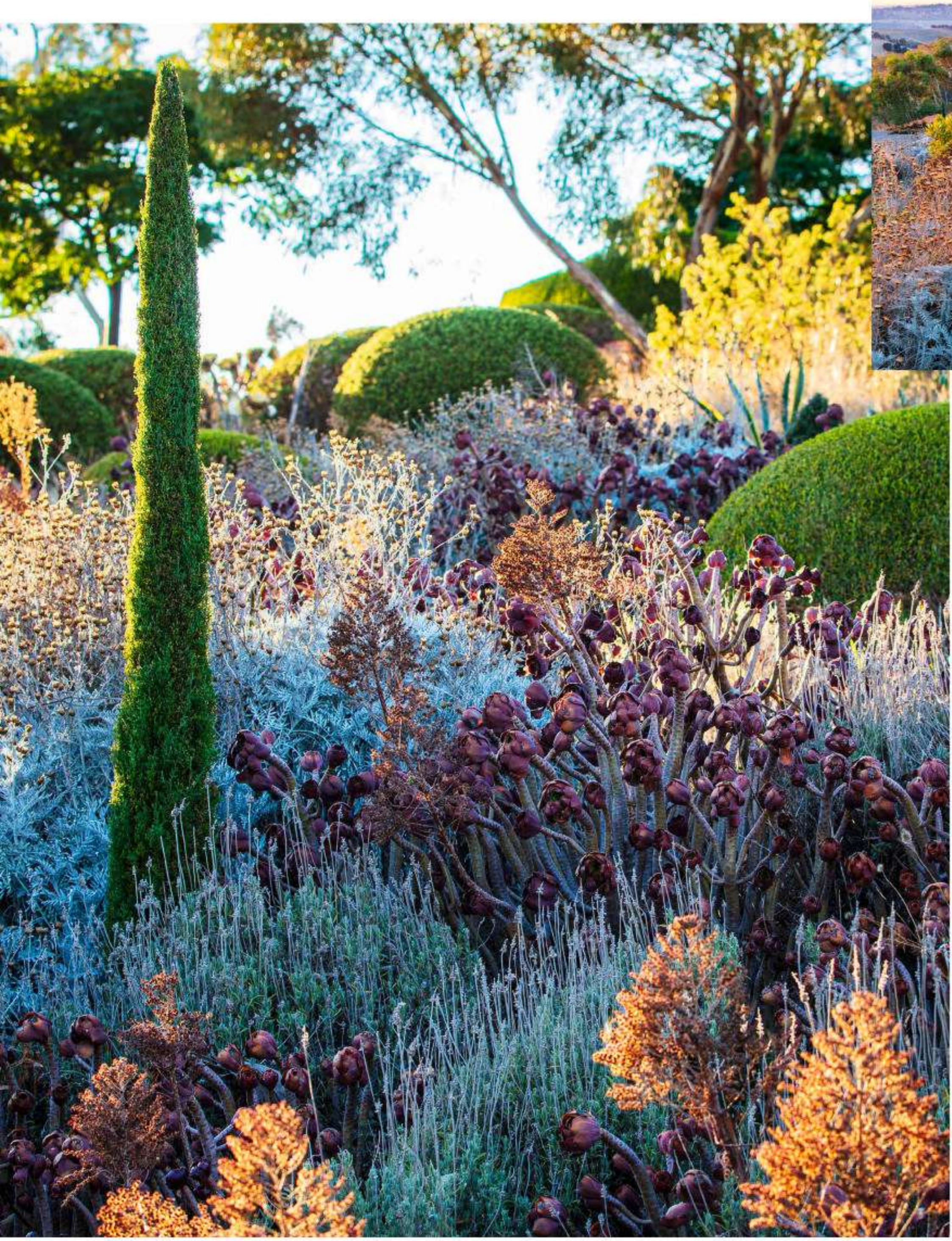
TRENTHAM GARDEN *VIC*

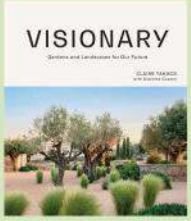
Designer Simon Rickard has interesting thoughts about how we use native and exotic plants. He believes there's a "puritanical streak" among some garden communities that see native plants as the only "moral choice" and exotics as environmental vandalism. Yet when you live in an area that is elevated with moist, cold winters and mild summers, indigenous plants can be unattractive. This garden in Trentham, Victoria, is a case in point. Plant carefully selected exotics that suit your climate and your garden will explode.

OPPOSITE, TOP LEFT Simon's garden puts the emphasis on "texture and architectural foliage". Tall grasses give the garden lots of gentle movement, while colourful perennials add a joyful energy.

OPPOSITE, BOTTOM LEFT If you have the space, create garden rooms. The opening in the hedge is an invitation to journey on and find out what's on the other side.

ABOVE With all the busyness of the eye-level collection of ornamental grasses and perennials, a focal point, such as a pencil pine, draws your attention to the tall trees beyond.





SCAN TO BUY YOUR COPY

Scan the code to buy *Visionary – Gardens and Landscapes for Our Future (*Hardie Grant Books), $70, from Amazon.

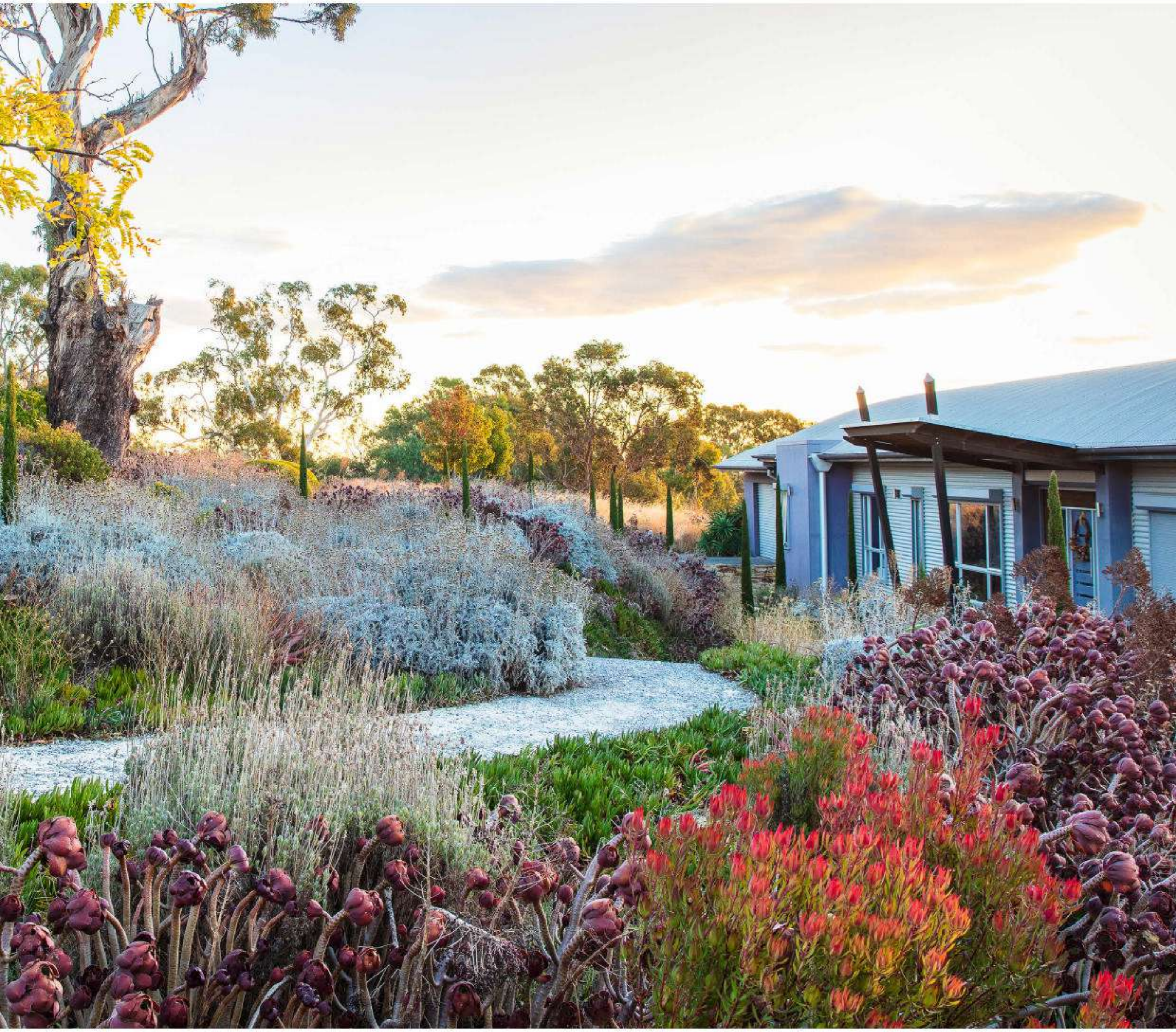
ABOVE Can you imagine weed seeds penetrating this mass planting? Striking *Aeonium arboreums* rise among plants of different heights and shapes.

TOP Succulents make a bright garland around the base of a tree. They thrive in drier conditions where others fail.

YALAMURRA GARDEN SA

The Yalamurra garden in the Adelaide Hills, crafted by professional gardener and topiarist Kurt Wilkinson, embraces naturalistic principles. This means mimicking natural habitats that are low maintenance, improve soil quality, require less watering and food and help support wildlife. Taking into account minimal summer rain, low humidity and a rocky terrain, Kurt has ditched the water-thirsty lawn for an abundance of climate-friendly, colourful perennials. The result is a garden that is wild and vibrant.

BELOW Rather than planting in rows, you can create drifts or blocks of colourful plants. This intensifies their impact, especially when you repeat the same collection of plants elsewhere. Put low-growing plants at the front of your beds, so the taller plants behind still have access to sunlight. ■



1

SET UP FOR SUCCESS

YOUR SUMMER

2
SCORCHER SOLUTIONS

3
HEAT- LOVING PLANTS
BHG'S ULTIMATE GUIDE

GARDEN

The following guides will have your plants protected and flourishing through summer, no matter what climate you're in.

SET UP FOR SUCCESS

Keep your garden beautiful during long periods of extreme heat and little rain.

Romantic roses, climbing clematis, sunny daisies and those other colourful plants and lush lawns that make up our summer gardens can struggle under an intense sun and not enough rain. There are, however, steps you can take to minimise the impact. A bonus is that maintaining a green shield around your property keeps you and your home cooler – and provides shelter and food for wildlife.

DO THE GROUNDWORK

A healthy soil helps plants cope with adverse conditions.

1 Dig in organic matter. This improves a soil's water-holding capacity along with its aeration. It also encourages worms and beneficial microbial activity, and lifts the soil's nutrient content.

2 Keep your soil cool by insulating it with organic mulch. This also keeps moisture in the soil, stops nutrients being washed away and helps prevent weeds.

3 Mulch away!

Vegie plots: Use sugar cane mulch as it breaks down quickly to renourish your soil.

Leafy greens: Lay out lucerne mulch as it adds extra nitrogen to your soil.

Ornamentals: Spread pine bark mulch on beds or pots – its dark brown colour blends with the soil. Replace yearly.

4 Inorganic mulch, such as pebbles, gravel and landscape fabrics, don't break down but provide all the other benefits of mulch in your garden.

DID YOU KNOW?

Organic matter is also important if you are subject to prolonged rain – as experienced in the NSW Northern Rivers region in 2022. As well as improving a sandy soil's water-holding capacity, organic matter improves drainage in heavy, clay soil. Too much rain on clay soils can lead to roots drowning – adding in organic matter helps solve this problem.

As well as being functional, pine bark mulch gives your garden a natural look.

Lay sugar cane mulch 50–75mm thick and water it thoroughly.

ABOVE Leafy greens are thirsty crops, so install a drip irrigation system. Water goes into the soil and there's no waste through evaporation.

OPPOSITE Many salvias hail from the Mediterranean so are drought tolerant as well as colourful.

Be water efficient by grouping plants with similar water needs together.

USE WATER-WISE TACTICS

Understanding when and how to water your garden saves you time and money, and keeps plants healthy.

Nursery plants have been spoiled and coddled by staff to keep them looking good (so you'll buy them). When you bring plants home, you need to wean them off their daily fix of watering and misting.

HERE'S HOW:

Water the soil twice a week in the first week, once a week over the next two weeks, and once a fortnight for the following months. You'll see some foliar collapse but this is also due to transplant shock as you move plants from the pot to a garden bed. They'll recover.

Once they've been toughened up, water your plants only when the soil is dry. Poke your finger or a chopstick into the soil – if it comes out dry, water, if it comes out with soil attached, no need to water.

Overwatering can encourage pests or fungal diseases. Water only in the cool of the morning to minimise evaporation. Watering in the evening can encourage disease as the water sits on foliage longer.

Put water storage crystals into the soil when planting or fork them in around existing plants. These granules swell as they absorb water and gradually release it around the roots as the soil dries out.

Sometimes soils or potting mixes become hydrophobic. This is when water sits in pools on top of the soil or runs down the sides of planters. Apply a wetting agent and dig in organic matter to overcome this.

LET IT DRIP

Drip irrigation is an efficient and economical way to water. It avoids water landing on foliage when it's the roots, not the leaves, that need it. For even more efficiency, you can incorporate an automatic tap timer with rain sensor from Hoselink,$69.90. It allows three separate watering schedules to be set up for specific days and detects rain to prevent the irrigation system from coming on unnecessarily.

SHOP NOW
Scan here to shop for Hoselink's automatic tap timer and rain sensor.

WATER-SAVING IDEAS

To keep water consumption down, reuse the grey water from your laundry and bathroom (not toilets or kitchens) on your garden. Just be sure you're using detergents without phosphorus and salts. These increase the soil's pH, making it more alkaline, which means roots may not get access to vital nutrients. Here's another tip – while you're waiting for hot water to flow from a tap, you can collect the cold water in a basin or bucket to use in the garden. And if you don't add salt when cooking your vegies, use this cooled-down, nutrient-filled water on your garden, too.

Water your plants only when the soil is dry below the surface. This encourages deeper root growth, which in turn makes plants more resilient to hot, dry days.

BEFORE THE HEAT ARRIVES

Prepare now so there's no panic later!

Before a hot blast arrives, water your garden deeply in the morning. This goes for all plants, trees and lawns. If water hits foliage, the droplets will dry off as it warms up, reducing the risk of fungal disease. Don't forget your potted plants – they dry out faster than plants in the soil, so always need extra water. Add a seaweed solution to the watering regime – it's a health tonic for roots and makes them stronger.

Ensure all bare soil is covered with mulch as this insulates the soil, keeping it cooler. Bare soil can get up to 10 degrees hotter than the air. In fire-prone areas, use an inorganic mulch such as pebbles or gravel. **TIP** If your hose is lying in the hot sun, the water inside will also be hot and can scald plants. Run water into a bucket until it's cold.

LEFT It's best not to fertilise your plants during a heatwave because they will then need even more water.

WHEN THE HEAT ARRIVES

Quick action in the morning before it heats up will save your plants.

Cover plants with shade. It can be a temporary solution such as a garden or beach umbrella, white sheets or hessian, or a permanent fixture such as shade cloth.

Heat radiates from paving, walls, metal fences, boulders and rocks or garden structures. This can cause even shaded plants to burn, but you won't notice the damage until after the heat has gone. Put cardboard or carpet onto or against these surfaces to reduce the heat reflection.

Keep your pots protected, too. Bring down any hanging baskets and move them and pot plants into a shaded area. Group them together so they create a humid atmosphere. Plastic pots, especially black ones, can really heat up and cook the roots. Stems, foliage and flowers will subsequently suffer and probably die.

FAR LEFT Shade cloths screen the sun and also protect plants from damaging elements such as wind, rain and hail.

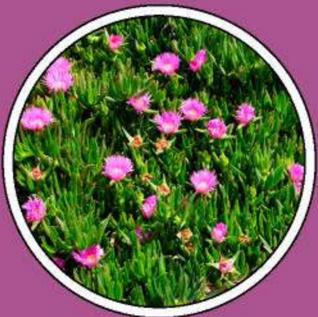
LEFT Heat rises, so plants in hanging pots are more likely to be damaged during a heatwave than those on the ground.

Photography Adobe Stock, GAP Photos/Ron Evans

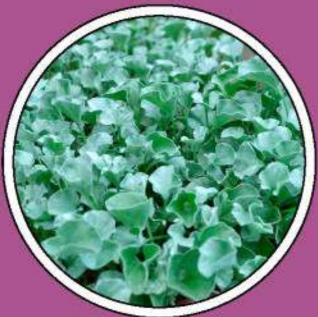
Creeping thyme is native to southern Europe and northern Africa so copes well with heat and erratic watering.

REPLACE THE LAWN

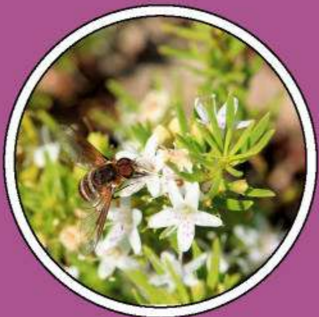
Think about replacing your lawn with drought-tolerant ground covers. It's a way to keep things green with much less water. Lawns rely on regular deep watering and are often the first to show signs of distress after long, dry periods when water use is restricted.



Pig face is a native succulent with daisy-like flowers in spring. Great on the coast!



Dichondra is ideal for shady areas. Just keep an eye on it as it's a great spreader.



Boobialla (*Myoporum* sp) creates a thick mat about 3m wide and no higher than 30cm.

SCORCHER SOLUTIONS

The harm a heat wave causes need not be permanent – quick treatment will have your garden looking as glorious as ever in no time!

You venture out from the air-conditioned indoors after a heat wave to find your garden – stuck in the soil under a sizzling sun – is fraught and distressed. All is not lost. Here are some tips and clues to help your plants recover from the blowtorch. You'll be surprised at how resilient most of them are!

GO INTO SURVIVAL MODE

- After plants have been traumatised by a heat wave, **you need to get as much water and air into the root zone as possible.** Make holes around the drip line of the plant with a garden fork to make water penetration easier. Water in the morning – afternoons are still hot enough to make surface water evaporate before it gets to the roots. Water deeply and slowly so the soil is given time to absorb the water.

- If you haven't done it before the heat wave, **add water storage crystals to your soil.** These tiny beads absorb water and release it over time, making watering more efficient. They are replenished every time you water.

- **Add liquid seaweed fertiliser to your soil** to encourage root development and subsequently thicken the cell walls of leaves, making them more resistant to extreme weather.

- **Keep wilted leaves on plants.** They look ugly but act as a protective barrier for new foliage. Cutting them away encourages new growth, and immature growth is especially susceptible to extreme heat.

- **Leaf drop, especially in trees, is an indication your plants are responding to heat stress.** Leaves expire water, so leaf drop is a mechanism to prevent this. When the heat subsides, new foliage growth will kick into photosynthesis action.

- **When your lawns have turned into a brown fuzz, don't despair.** Those lifeless-looking blades of grass are still protecting the roots below, and roots absorb nutrients for the whole plant. Watering will encourage new blade growth and your late summer/autumn lawns will look lush again.

- **Watch out for soils that become hydrophobic**, which can happen after prolonged hot weather. It means water doesn't penetrate the soil, leaving roots thirsty. Apply a soil wetting agent to break down the waxy coating on top of the soil.

- **Don't fertilise your plants** until the heat dies down. Plants need time to recover from a heat wave and feeding them extra nutrients to trigger new growth adds new stress.

TOP The best time for watering your soil is in the early mornings so roots can take it up throughout the heat of the day.

ABOVE Long, deep watering encourages roots to grow deeper so they can access more nutrients, making a plant healthier.

DEAD OR ALIVE?

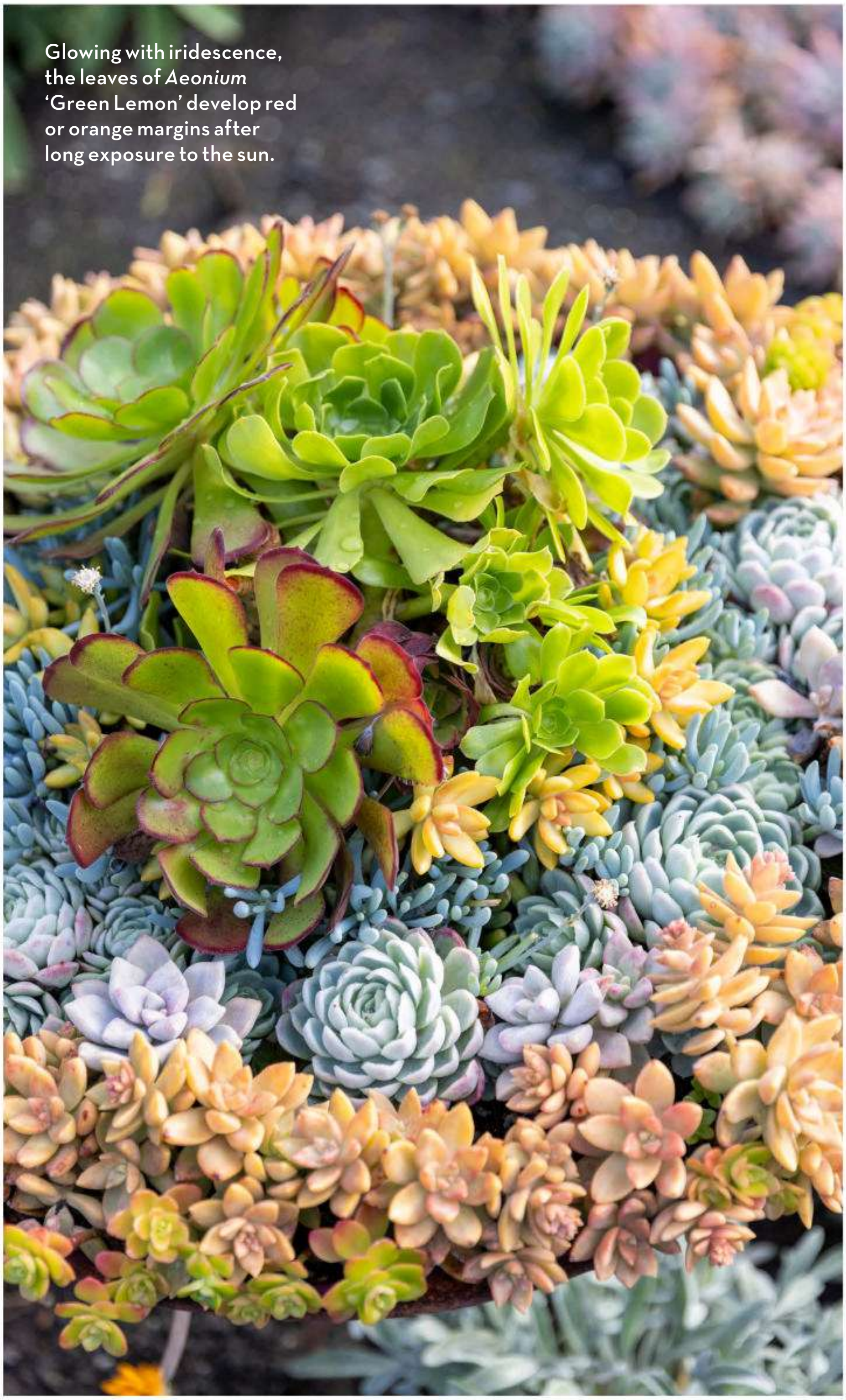
Some plants or parts of them may look like they've succumbed to the heat, but this may be just a superficial symptom of stress. Scratch through the bark of a branch with your nails or a clean, sharp knife or secateurs and check the colour of the inner tissue. If you see green tissue, the plant is still alive – it's able to transport nutrients from the roots to other parts of the plant and that part of the plant will recover. If it's brown, it's too late. Sorry. Cut that branch away.

Photography Adobe Stock

If you're planning on cramming your raised beds with plants right to the edge, use timber beds. The temperature of soil on the edge of metal beds can get very warm.

HEAT-LOVING PLANTS

Keep things vibrant during warmer weather with plants that won't wilt under pressure.



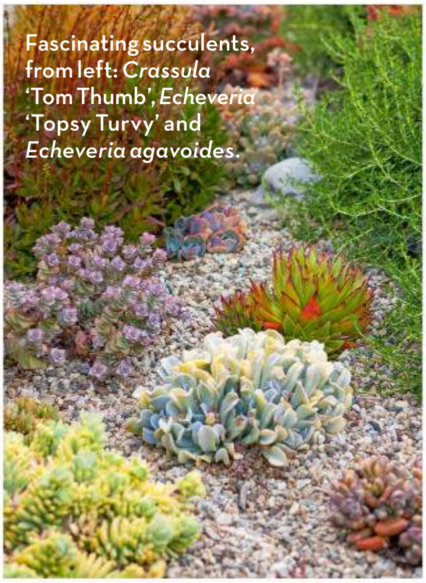
Glowing with iridescence, the leaves of *Aeonium* 'Green Lemon' develop red or orange margins after long exposure to the sun.

If you know your summers are hot and dry or very wet, plotting out a traditional northern hemisphere garden – where it's cool and damp – is not going to work for you. Luckily, options are almost endless. In hot, dry areas, think Mediterranean plants. In arid areas, think succulents. In hot, wet areas, go for Asian or South American rainforest plants. Then there's the native option – these are plants that have adapted to survive the most severe temperatures and cope with our continent's ancient, nutrient-poor soils. Here's how to have a crack!

ARID CLIMATES

Inland Australia

Succulents are an easy option as they store water in their thick, fleshy leaves, stems and roots. This water-holding capacity allows them to survive for long periods without water or rain. A curious modification occurs in many cacti – their leaves have been reduced to sharp spines and the plants photosynthesise through their stems.



Fascinating succulents, from left: *Crassula* 'Tom Thumb', *Echeveria* 'Topsy Turvy' and *Echeveria agavoides*.

AFTER FIVE TO EIGHT YEARS, THE BOTTLE TREE STARTS HOLDING WATER IN ITS TRUNK. »

Amplify the sunshine with bright orange sedum, then take the tone down a touch with scatterings of grey-blue agave.

OLIVE TREE

MEDITERRANEAN SPURGE

HOT AND DRY CLIMATES

South Australia and southern Western Australia

Mediterranean plants such as lavender, phlomis, Mediterranean spurge, agapanthus, rosemary, fig and olive trees are great ornamentals. Many have white, grey or silver foliage as well as being covered with fine hairs. The colour and hairs reflect sunlight and help prevent water loss, making them very tolerant of heat and drought.

HOT WET CLIMATES

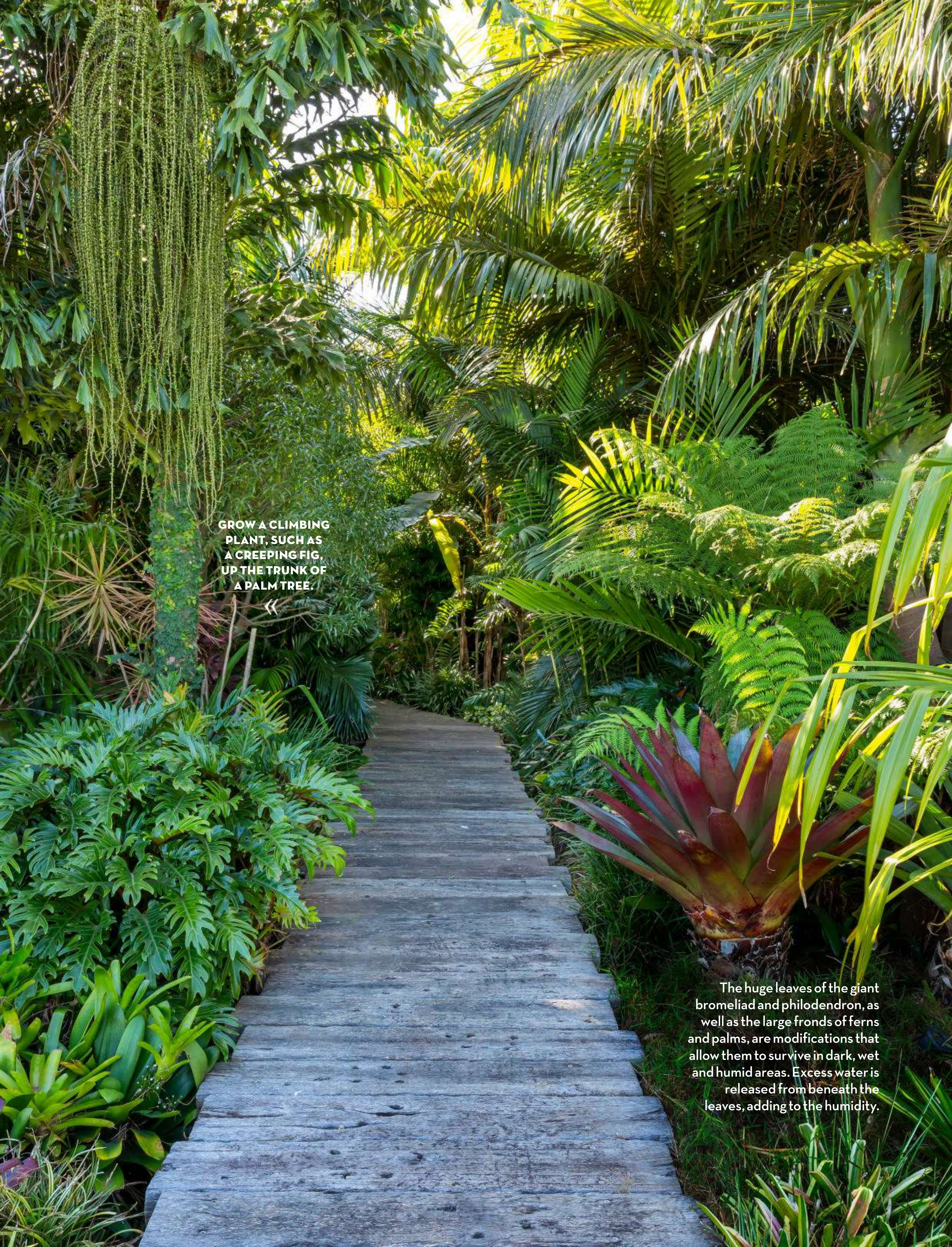
Queensland, Northern Territory and northern Western Australia

Tropical plants love water, heat and humidity and fall into two categories – canopy trees and understorey vegetation. The first loves the sun, the latter prefers shade. A feature of understorey plants is they mostly have large leaves to provide a greater surface area for photosynthesis, as their access to sunlight is limited. Many leaves also have drip tips that allow rain to run off easily.

BROMELIADS

BROMELIADS, BIRD'S NEST FERNS AND SWORD FERNS

Photography GAP Photos/Richard Bloom



GROW A CLIMBING PLANT, SUCH AS A CREEPING FIG, UP THE TRUNK OF A PALM TREE.

«

The huge leaves of the giant bromeliad and philodendron, as well as the large fronds of ferns and palms, are modifications that allow them to survive in dark, wet and humid areas. Excess water is released from beneath the leaves, adding to the humidity.

AUSTRALIAN NATIVES

All across the continent

Native plants have evolved to cope with extreme heat. Leaves are often small to reduce the area from which water loss occurs, have tiny hairs to reduce water loss and reflect the sun's radiation, or they feel leathery or waxy. Another modification, especially in gums, is that leaves hang vertically. Natives are steadily gaining in popularity as appreciation grows for their unique forms, striking colour palettes and flower diversity. More nurseries have been established and breeding has resulted in new varieties able to withstand different climates. Check out your local nursery to see what will flourish in your area – it's their business model to supply plants that are appropriate for your climate.

> "NATIVES REMIND US HOW ANCIENT OUR LAND IS."
>
> JENNY DILLON, GARDEN EDITOR

EUCALYPTUS

GREVILLEA ROSMARINIFOLIA

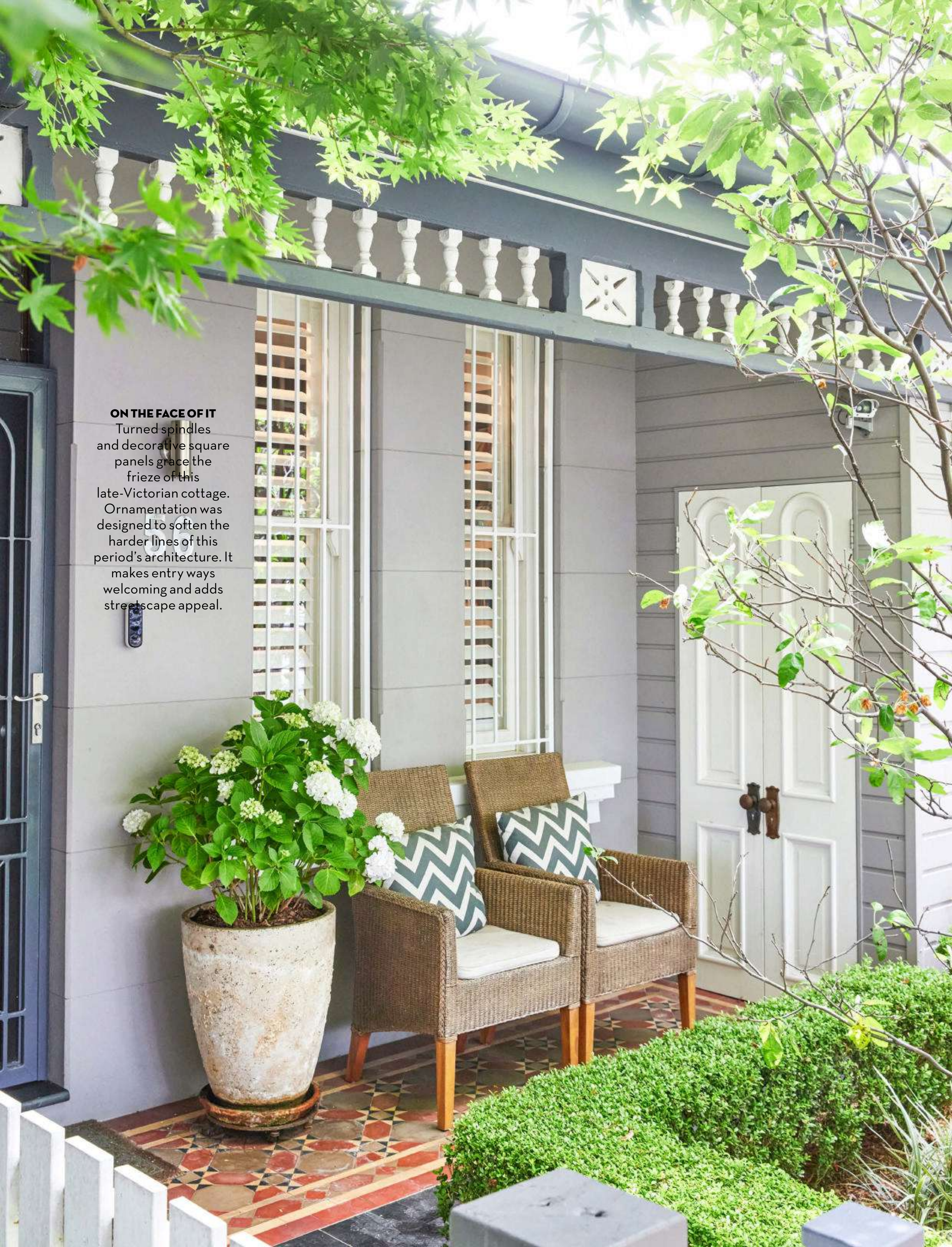
WATTLE

FUN FACT

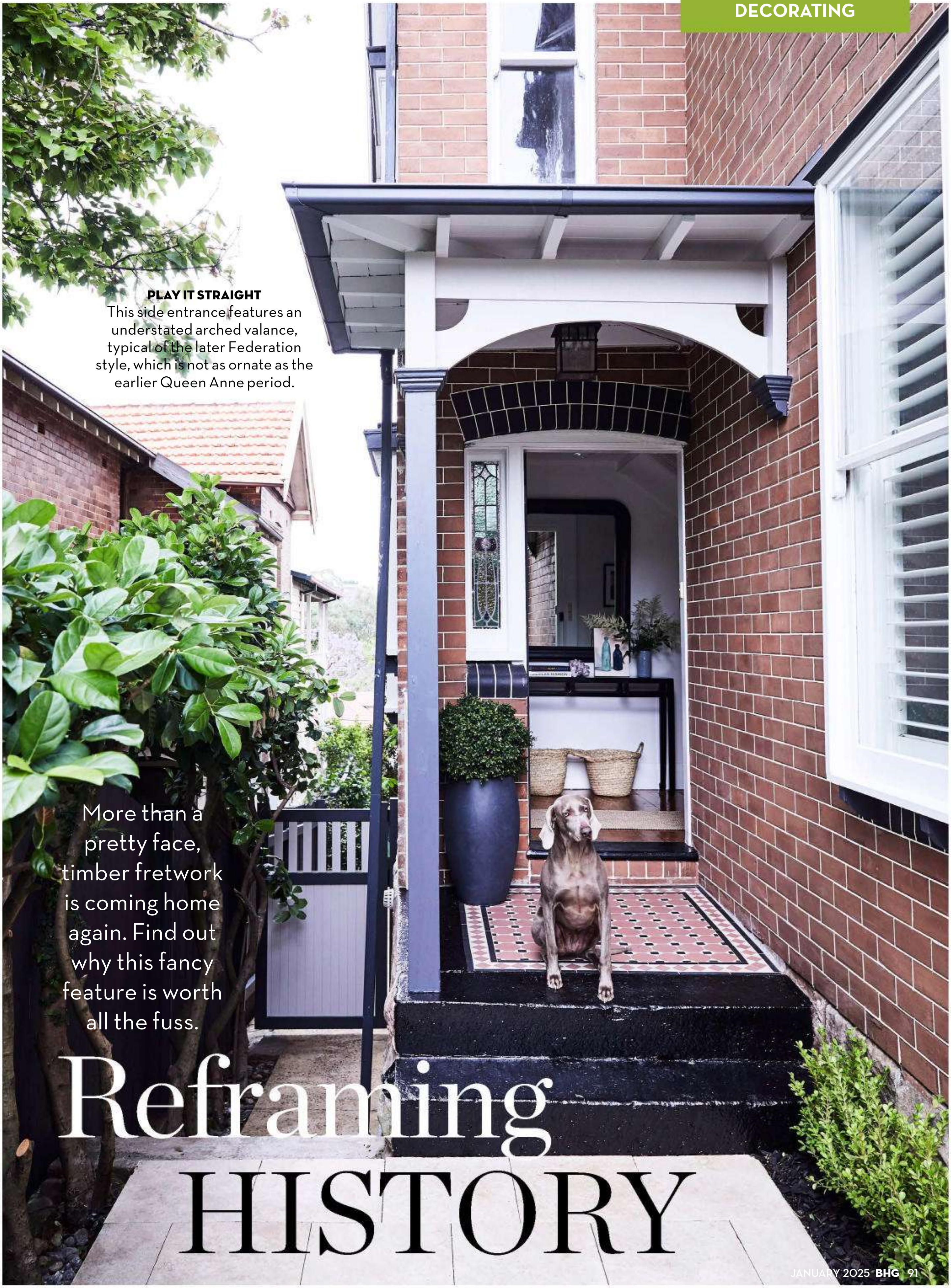
Although they're not natives, established roses can withstand long periods of intense heat by going into survival mode and cutting down production of flowers and foliage. Even if the flowers wilt and the foliage burns, if the graft is still alive, the flowers will be back next year. It's important, however, to keep up the watering.

Photography Bruce Wilson, Simon Griffiths, Adobe Stock

Grass trees are the quintessential Aussie bush plant, able to grow in poor soils and survive devastating fires. In your garden, their architectural forms make striking focal points. ■



ON THE FACE OF IT Turned spindles and decorative square panels grace the frieze of this late-Victorian cottage. Ornamentation was designed to soften the harder lines of this period's architecture. It makes entry ways welcoming and adds streetscape appeal.



PLAY IT STRAIGHT
This side entrance features an understated arched valance, typical of the later Federation style, which is not as ornate as the earlier Queen Anne period.

More than a pretty face, timber fretwork is coming home again. Find out why this fancy feature is worth all the fuss.

Reframing HISTORY

Back in the 1950s, ornate details in heritage homes fell out of favour. Homeowners began removing these visual accents for a more streamlined look. Fast-forward to today and fretwork is highly sought after. Not only does it help you get one up on the Joneses, this decorative element also offers functional benefits and can tell you a lot about your home's history.

AN INTRICATE PAST

The word fretwork comes from the French *freter*, meaning lattice. It's created by carving out interlaced portions of wood using a fretsaw. Though the technique goes back to ancient times, the fretsaw didn't come about until the mid-16th century. This fine-toothed tool allowed late-Gothic and Renaissance woodworkers to cut pieces of inlay with precision.

In Australia, fretwork was used to add ornamentation to the harder lines of Victorian architecture (1840–1890). Fancy fretwork then became all the rage for homes in the Edwardian (1900–1918), Art Nouveau (1890–1910) and Art Deco (mid 1920s–1939) styles.

During Australia's Federation period (1895–1915), a nationalistic style of architecture emerged. Radiating timber work and sunburst motifs symbolised the spirit of a new nation and the beginning of a new century.

TRULY CHARMING

If you're restoring your heritage verandah, consider the style and era of your home. For example, sunrise and floral motifs are appropriate on a Federation house. Art Nouveau verandah brackets are more often seen on Edwardian cottages, while California bungalows tend to feature more geometric and simple fretwork.

You should look into the history of your street to determine the right style for your home. Your council's planners and local library can help.

MAKING THE CUT

You also should think about the materials used when your property was first built. Heritage guidelines advise using timber similar to the original.

Red cedar was the timber of choice in colonial Australia. It was abundant, easy to work with, yet stable enough for exterior use. These days, LOSP (light organic solvent preservative) treated pine is a popular alternative.

Off-the-shelf fretwork is usually laser cut using computer numerical control (CNC) machines. Laser cutting means you can accurately copy a traditional pattern or create your own fretwork design with greater detail and precision.

Some providers and hobbyists still make traditional, hand-cut hardwood fretwork, but DIYers may want to use an electric saw for a faster approach.

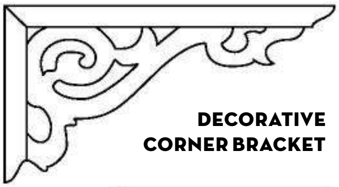
NEW HOME, OLD TRICKS

Fretwork captures the essence of outdoor living in Australia. Just like it can bring out the best of your heritage home's beloved history, it can also add architectural interest to a modern structure.

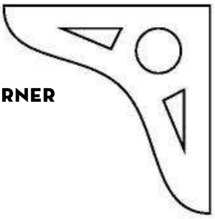
While you might appreciate its visual appeal, fretwork can contribute to the comfort and functionality of exterior spaces. Panels can act as a partial screen, filtering sunlight and providing dappled shade. Screens offer privacy while still allowing air flow. Just think of the lattice and fretwork on a Queenslander, which helps with air circulation. Fretwork also creates interesting shadows, adding ambience.

Feeling inspired to punch up the personality of your porch? See our step-by-step guide on how to add fretwork to your home on page 96.

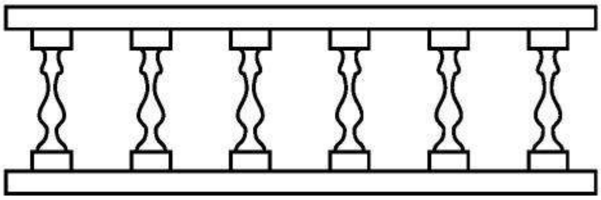
FRETWORK DESIGN INSPIRATION:



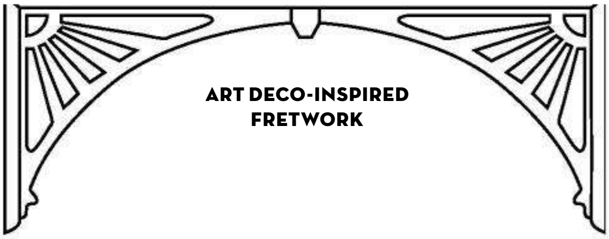
DECORATIVE CORNER BRACKET



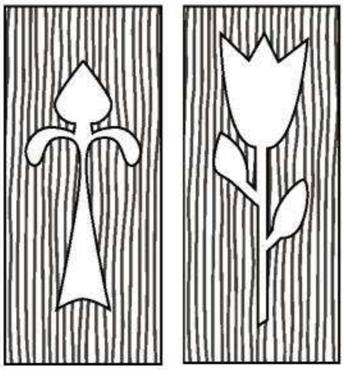
SIMPLE CORNER BRACKET



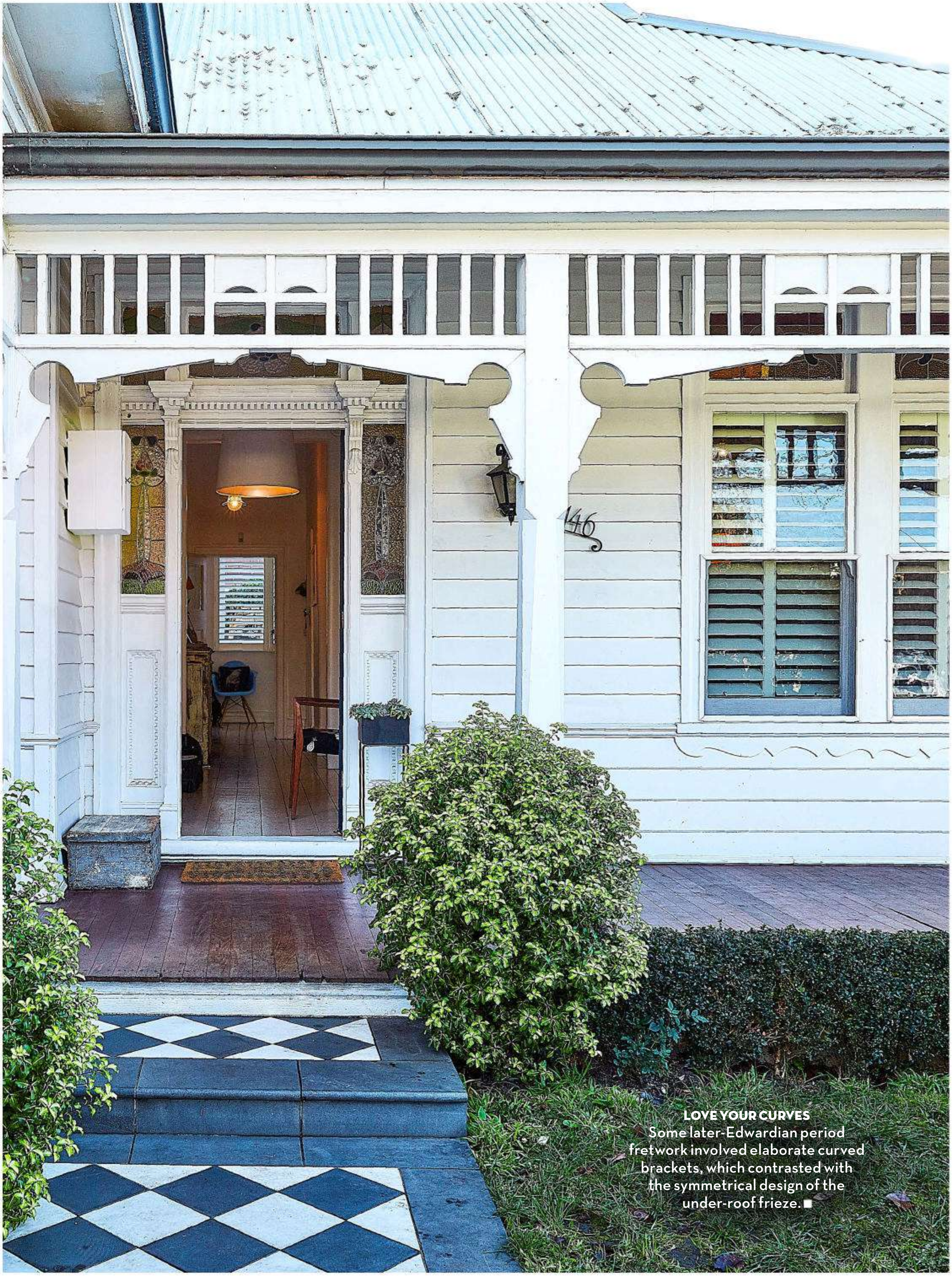
SIMPLE FRETWORK



ART DECO-INSPIRED FRETWORK



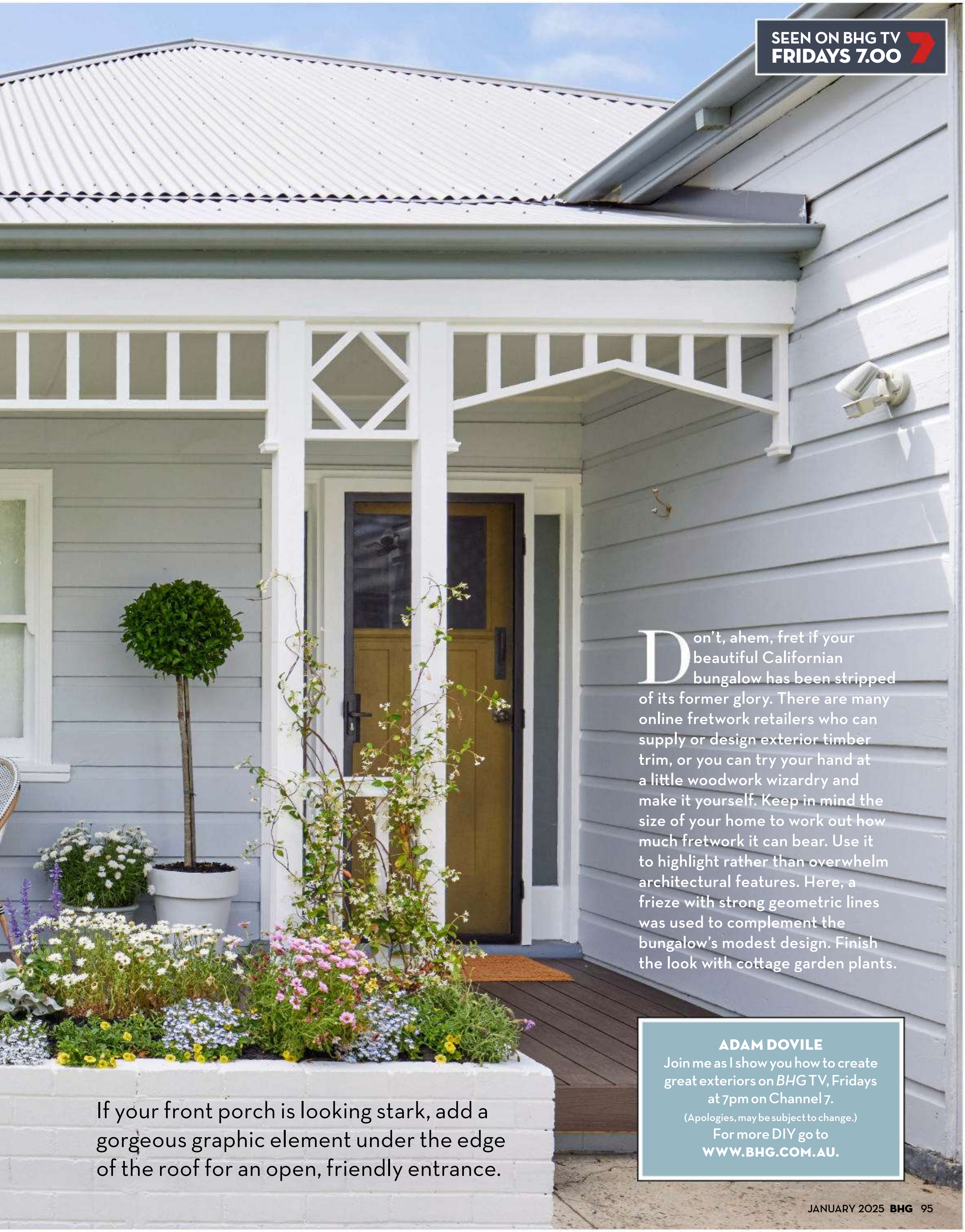
DECORATIVE PANEL EXAMPLES



LOVE YOUR CURVES
Some later-Edwardian period fretwork involved elaborate curved brackets, which contrasted with the symmetrical design of the under-roof frieze. ■

FACE THE DAY

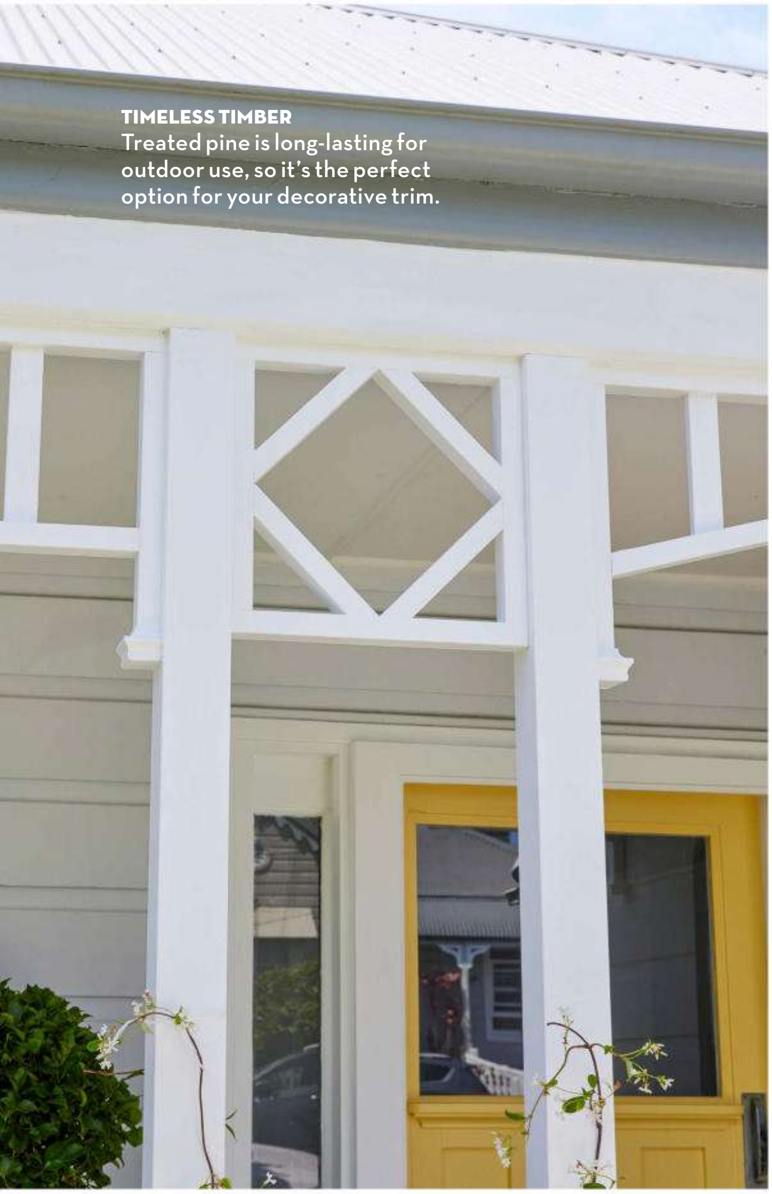
SEEN ON BHG TV
FRIDAYS 7.00



Don't, ahem, fret if your beautiful Californian bungalow has been stripped of its former glory. There are many online fretwork retailers who can supply or design exterior timber trim, or you can try your hand at a little woodwork wizardry and make it yourself. Keep in mind the size of your home to work out how much fretwork it can bear. Use it to highlight rather than overwhelm architectural features. Here, a frieze with strong geometric lines was used to complement the bungalow's modest design. Finish the look with cottage garden plants.

ADAM DOVILE
Join me as I show you how to create great exteriors on *BHG* TV, Fridays at 7pm on Channel 7.
(Apologies, may be subject to change.)
For more DIY go to
WWW.BHG.COM.AU.

If your front porch is looking stark, add a gorgeous graphic element under the edge of the roof for an open, friendly entrance.



TIMELESS TIMBER
Treated pine is long-lasting for outdoor use, so it's the perfect option for your decorative trim.

EASY STEPS TO BUILDING FRETWORK FOR YOUR PORCH

Make this timber trim, so you can take all the credit for transforming your *meh* entrance into a magical one. Your house will stand out, or fit in, with the rest of your street.

Gather your supplies

- 90 x 90mm 3m H4 treated pine posts
- Bolt-down post anchors
- 60mm concrete anchor bolts
- 75mm bugle screws
- 42 x 18mm 5.4m H3 primed pine
- 42 x 31mm 5.4m H3 primed pine

You'll also need

Tape measure; combination square; pencil; mitre saw; 80-grit sandpaper; nap roller and tray; white exterior paint; hammer drill and 14g masonry bit; impact driver; level; PVA glue; brad nailer and angle brad nails; 12mm width timber scrap; 120mm length timber scrap.

Project notes

When planning your fretwork, measure and sketch up how and where individual panels will fit in the space. Adjust components and quantities according to your design.

Safety notes

When operating power tools, wear safety glasses, a mask, earmuffs, and tie your hair back. When appropriate, wear gloves and protective clothing.

Here's how

STEP 1 Measure, mark and cut all components with tape measure; combination square; pencil and mitre saw. Sand sawn edges. Apply two coats of exterior paint with a nap roller. Allow paint to dry after each coat.

STEP 2 Scribe a rebate onto the Post to fit onto the main porch beam, then cut with a mitre saw. Mark assembly positions for Post anchors on floor, then predrill concrete with hammer drill and 14g masonry bit. Secure anchors with bolts and impact driver. Insert Post to the anchor, use a level to check it's plumb, then secure to the main beam with two bugle screws. Secure anchor to Post with bugle screws.

STEP 3 To make a frame for the Arch panel, dry assemble one Top, two Ends and two Base components. Apply PVA glue to ends of

Components for fretwork features (all in mm)

	Part	Size	Material	Qty
	Post	90 x 90 x cut to fit	H4 treated pine	As required
Arch panel	Top	42 x 31 x 1140	H3 primed pine	1
	Base	42 x 31 x 680*	H3 primed pine	2
	End	42 x 31 x 400	H3 primed pine	2
	Insert	42 x 18 x cut to fit	H3 primed pine	6
Diamond panel	Top/Base	42 x 31 x 400	H3 primed pine	2
	End	42 x 31 x 338	H3 primed pine	2
	Insert	42 X 31 x 253 **	H3 primed pine	4
Main panel	Top/Base	42 x 31 x cut to fit	H3 primed pine	2
	End	42 x 31 x 400	H3 primed pine	2
	Insert	42 x 18 x 235	H3 primed pine	5 per metre

*Cut with 35° on both ends ** Cut with 45° mitred ends

Photography Alan Jensen

the Top, then attach flush to the Ends in a butt joint. Predrill through the End and into the Top, insert a bugle screw and tighten. Repeat at the other end. Apply glue to both ends of two Base components and join them so they attach together and onto the Ends, 100mm from the bottom. Predrill and secure with bugle screws.

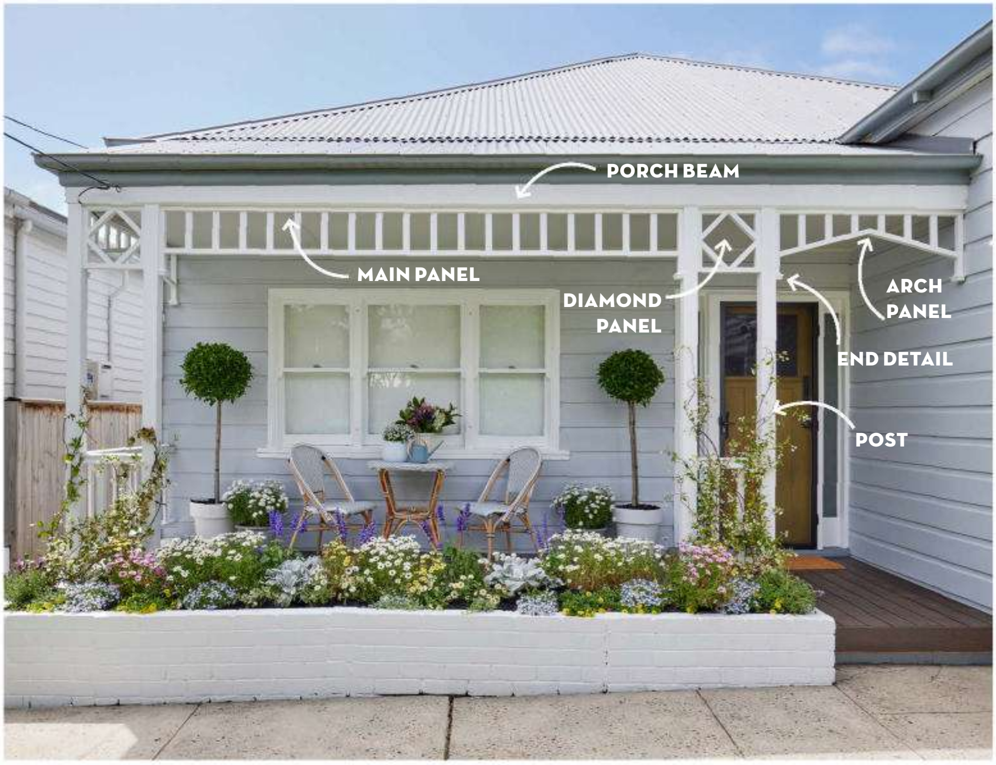
STEP 4 To attach Inserts to the Arch panel, use a 12mm thick timber scrap to place under the Insert to centre it on the Top and Base components. Use a 200mm long timber scrap to space the remaining Inserts equally. Cut Inserts to size, then use a brad nailer and brads to nail through Top/Base components and into the ends of the Insert.

STEP 5 To make the Main panel frame, repeat the method in Step 3. Repeat the method in Step 4 to attach five Inserts per metre to the Main panel frame.

STEP 6 To make a Diamond panel frame, repeat the method in Step 3. Place inserts within the square to form a diamond shape. Secure all components with PVA glue and brads.

STEP 7 To make the detail on the Ends, use scrap hardwood moulding. Cut three pieces to fit around the bottom of each End, with joints cut at a 45° angle. Align pieces on a strip of painter's tape, apply PVA glue to mitred corners, then fold components to join. Let glue dry. Attach to Ends with PVA glue and brads.

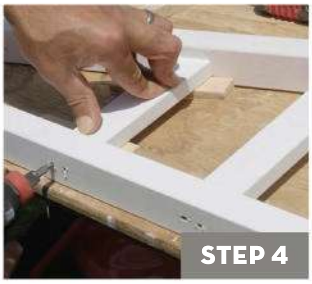
STEP 8 Install panels to Post and porch beam with brad nailer and brads. ■



IF YOUR HOME IS WHERE THE HEART IS, THE PORCH IS WHERE THE SOUL LIVES.

STEP 2A

STEP 2B


STEP 4

STEP 7A

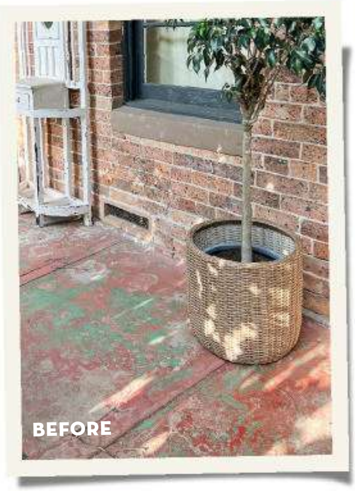
STEP 7B

STEP 8

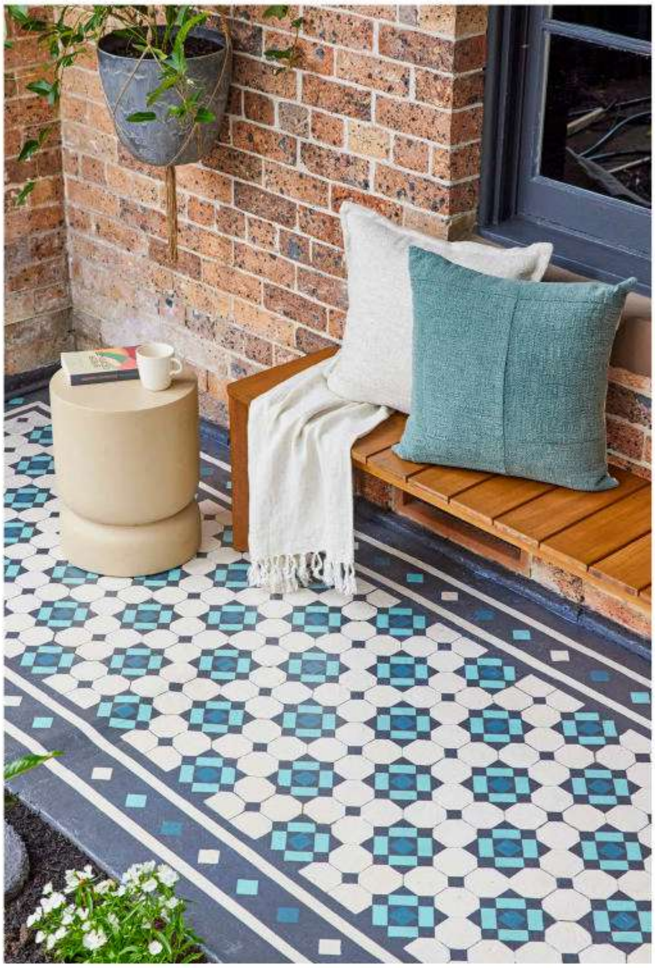
FOR PROJECT SUPPLIES, SEE P176

PORCH PERFECT

How BHG mag's Tiff Bancroft stencilled a tessellated tile look on her porch.



BEFORE



THE PROBLEM

I recently moved to a Federation-era terrace with a front porch that was crying out for some light, colour and love.

The tired concrete slab was cracked, had flaking paint, and was in need of a serious overhaul. The garden was overgrown and the entire front felt dark and dreary and a bit sad.

I knew that with creative thinking I could get this rough diamond to shine bright. I wanted it to offer the warmest of welcomes and step up its kerb appeal a notch.

THE INSPO

It took about two months of dog walks and sticky-beaking into my neighbours' front yards to settle on the 'vision'. I wanted my front porch to feel welcoming, warm and colourful, with a nod to the house's early 20th-century era.

With so many gorgeous tessellated tiled porches in my neighbourhood, I was inspired to try replicating the look.

THE LIMITATIONS

My budget didn't allow me to buy new tiles or carry out a full paint job. That meant I needed to salvage what I could and focus on the really ugly stuff. I also needed a colour palette that would balance the warmth of the brick colours.

THE PLAN

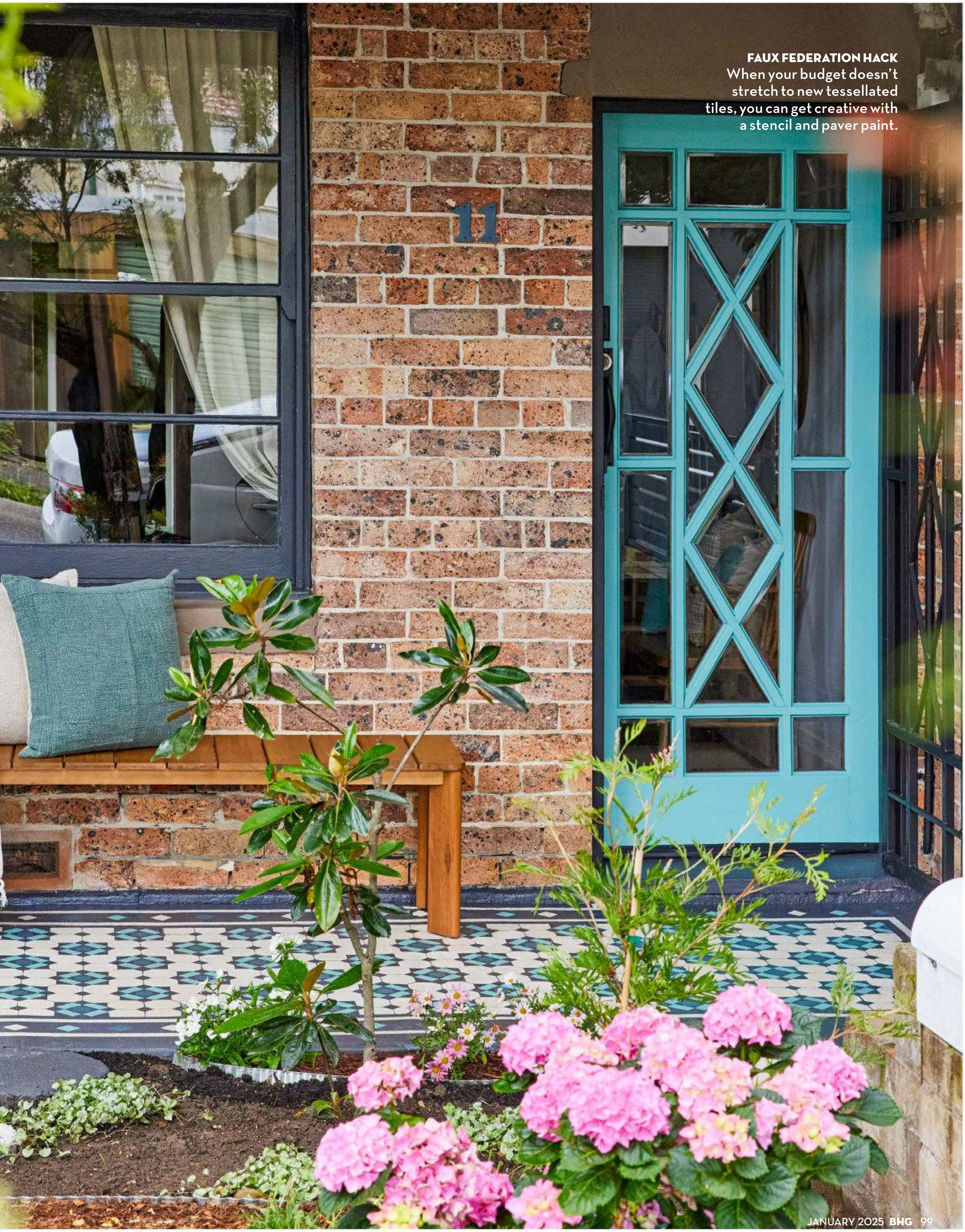
- **Repair and paint** the concrete slab with a Federation-style stencil.
- **Paint the front door** and metal screen to go with the stencilled floor and existing window trim.
- **Remove the overgrown plants** and let the light in!
- **Use a creamy blue paint** to marry the colour palette and provide a cool contrast to the warmth.

LESSONS LEARNED

I've stencilled concrete before and brought those lessons with me, and I've discovered new ones!

- **Never skip or skimp on the prep**, always prime, and always use a sealant to protect your masterpiece.
- **Stencilling takes longer than you think**, so take your time, listen to a great podcast on a sunny weekend, or invite a friend over to help.
- **To save time, choose a less elaborate stencil design**, use fewer colours, or choose less contrast-y hues so any paint smudges are less obvious.

I'm not expecting this to last forever, but the two long days of detailed work will give me a few years of joy, then I may buy tiles or switch up the vibe entirely!



FAUX FEDERATION HACK
When your budget doesn't stretch to new tessellated tiles, you can get creative with a stencil and paver paint.

EASY STEPS TO STENCILLING A TESSELLATED TILE LOOK

Step up your stencil game with a tessellated tile dupe that adds bags of Federation charm.

Gather your supplies

- Concrete and stone cleaner
- Water-based primer
- Paver and concrete paint in 2-3 colours
- Cricut stencil paper
- Cricut transfer paper
- Sealant topcoat

You'll also need

Bucket; stiff broom; pressure washer; scraper; leaf blower or soft brush; concrete patching compound; 40-grit sandpaper; tape measure; straight edge; pencil; nap rollers and trays; Cricut Maker 3; Cricut burnishing tool and weeder tool; scissors; stencil brushes; painter's tape; artist's paintbrushes.

Project notes

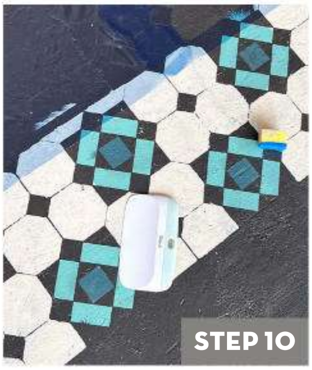
- Download this stencil from **bhg.com.au/stencil/** to use in a Cricut machine, or design or buy a stencil.
- If you're painting bare concrete, etch with an acid solution before priming to give the primer a solid base to adhere to.
- Use a leaf blower or soft brush to keep areas dust-free as you work.

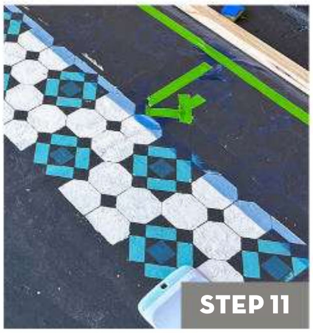
Safety notes

Take care when handling old painted surfaces. Wear gloves, a mask and safety glasses when scraping.

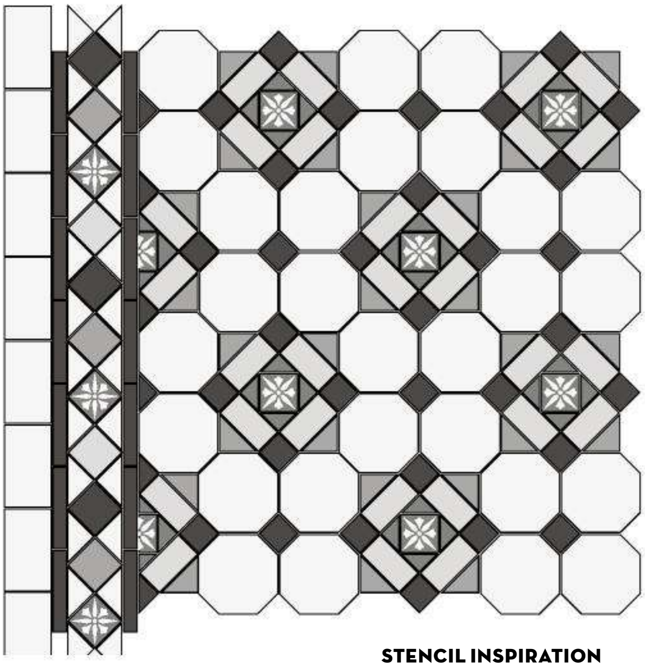
STEP 3

STEP 9


STEP 10


STEP 11

FOR PROJECT SUPPLIES, SEE STOCKISTS ON P176


STENCIL INSPIRATION

Here's how

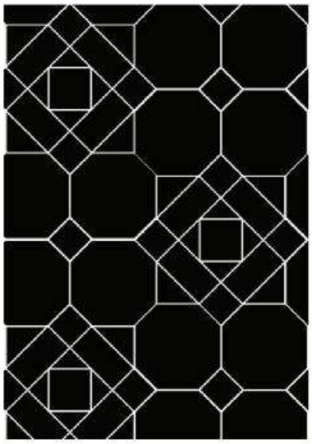
STEP 1 Dilute concrete and stone cleaner in a bucket of water according to the product instructions. Use a stiff broom to apply and scrub the concrete to remove mildew, grease and dirt. Use a pressure washer to clean and rinse the patio and allow to dry.

STEP 2 Use a scraper to remove loose paint on the concrete. Use a leaf blower or brush to remove debris.

STEP 3 Check for any cracks or damaged areas in the concrete. Fill in small cracks or chips with concrete patching compound and a scraper. Allow to cure, then use 40-grit sandpaper to smooth any rough areas.

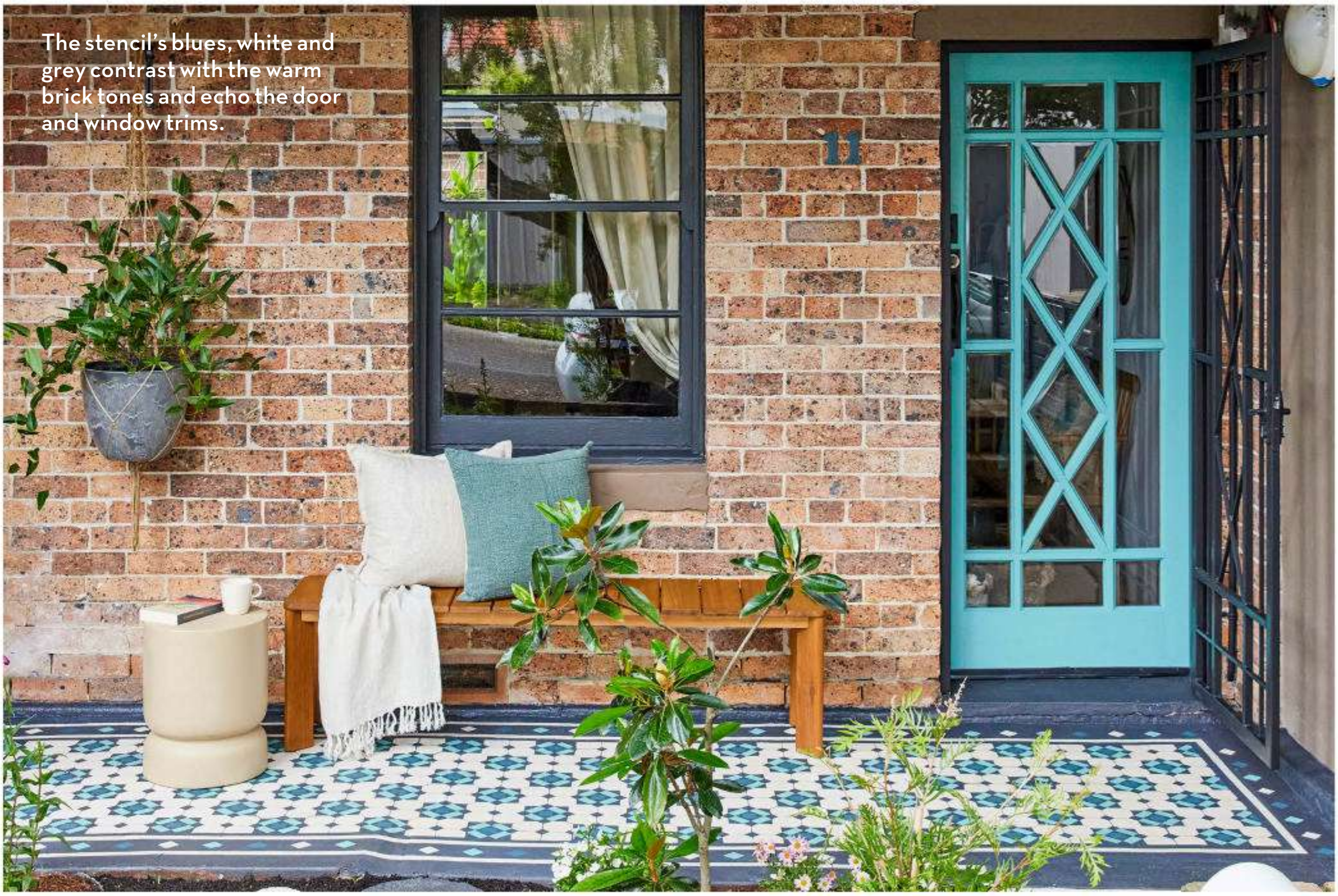
STEP 4 With a nap roller and tray, apply one coat of primer to the concrete surface. Allow to dry overnight (or according to the instructions).

A traditional tessellated tile pattern (above) inspired this simplified stencil design (below). Download it from **bhg.com.au/stencil/**



STEP 5 Apply two coats of paver and concrete paint (in your base colour) with a nap roller. Cut in along the edges with a paintbrush. Allow to dry between coats, then leave overnight before the next step.

STEP 6 Use a tape measure, straight edge and



The stencil's blues, white and grey contrast with the warm brick tones and echo the door and window trims.

pencil to mark along the centre of the concrete slab.

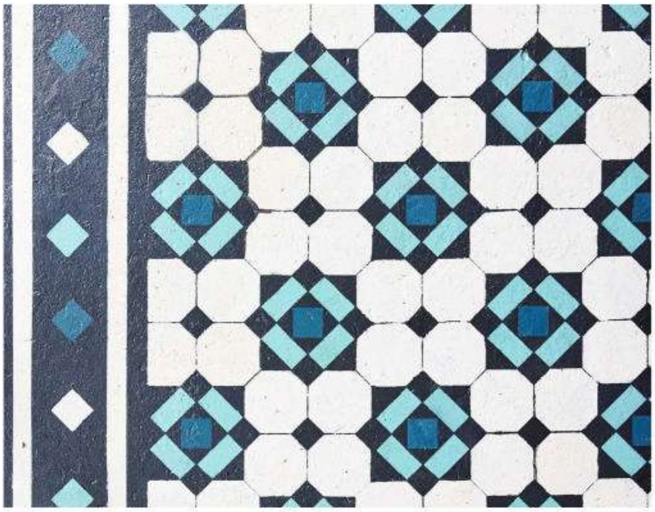
STEP 7 Use a Cricut maker to cut your stencil onto stencil paper. Apply transfer tape over the top of the stencil paper, then rub with a Cricut burnishing tool (or plastic scraper). Carefully remove the transfer paper and stencil from the stencil backing, then stick the stencil's edge along one side of the marked line. Rub the stencil onto the concrete, then peel off the transfer tape.

STEP 8 Use a Cricut weeder tool to remove the stencil paper shapes around the design to expose the concrete. Weed the shapes to reveal all the areas for a given colour.

STEP 9 Load a stencil brush with a paint colour according to your design, then dab off excess paint onto a paper towel. With an up-and-down motion, apply paint to the weeded stencil areas. Allow to dry, then repeat with a second coat of paint.

STEP 10 Repeat Steps 8 and 9 to remove and paint shapes in the next colour, according to your design. Once dry, apply transfer tape onto the stencil, burnish then gently peel and lift the stencil paper. Reapply the stencil to line up with the marked line and painted area. Continue to colour in the stencil until your concrete porch area is complete.

STEP 11 Use painter's tape to mask around areas that need a touch-up from bled paint. Use artist's paintbrushes to touch up any smudges. Allow to dry.



STEP 12 Apply two coats of sealant with a nap roller and tray. Ensure the area is thoroughly covered and allow to dry after each coat.

STEP 13 Do not walk on your porch or place furniture in the area for 72 hours to allow all the layers to fully cure.

STEP 14 Maintain your stencilled concrete by keeping it tidy and free of organic matter. Apply new sealant every 12 months for maximum protection.

POP THAT DOOR!

Your front door is more than an entrance, it's a style statement that sets the tone for everyone who visits. Choose a colour that's bold or keep it classic for the warmest of welcomes home.

Deep teal and earthy green doors look just as elegant as basic black but they feel more relaxed and harmonise with natural hues.

Dark blue is a classic choice. In colour psychology, blue represents stability and reliability. It also looks good and suits many home styles.

Duck egg blue and mint green tones are calm, cheerful and inviting. They add fun and freshness to a neutral facade.

Yellow packs a joyful punch and brings a daily dose of sunshine to your home. It really grabs attention against a black and white backdrop.

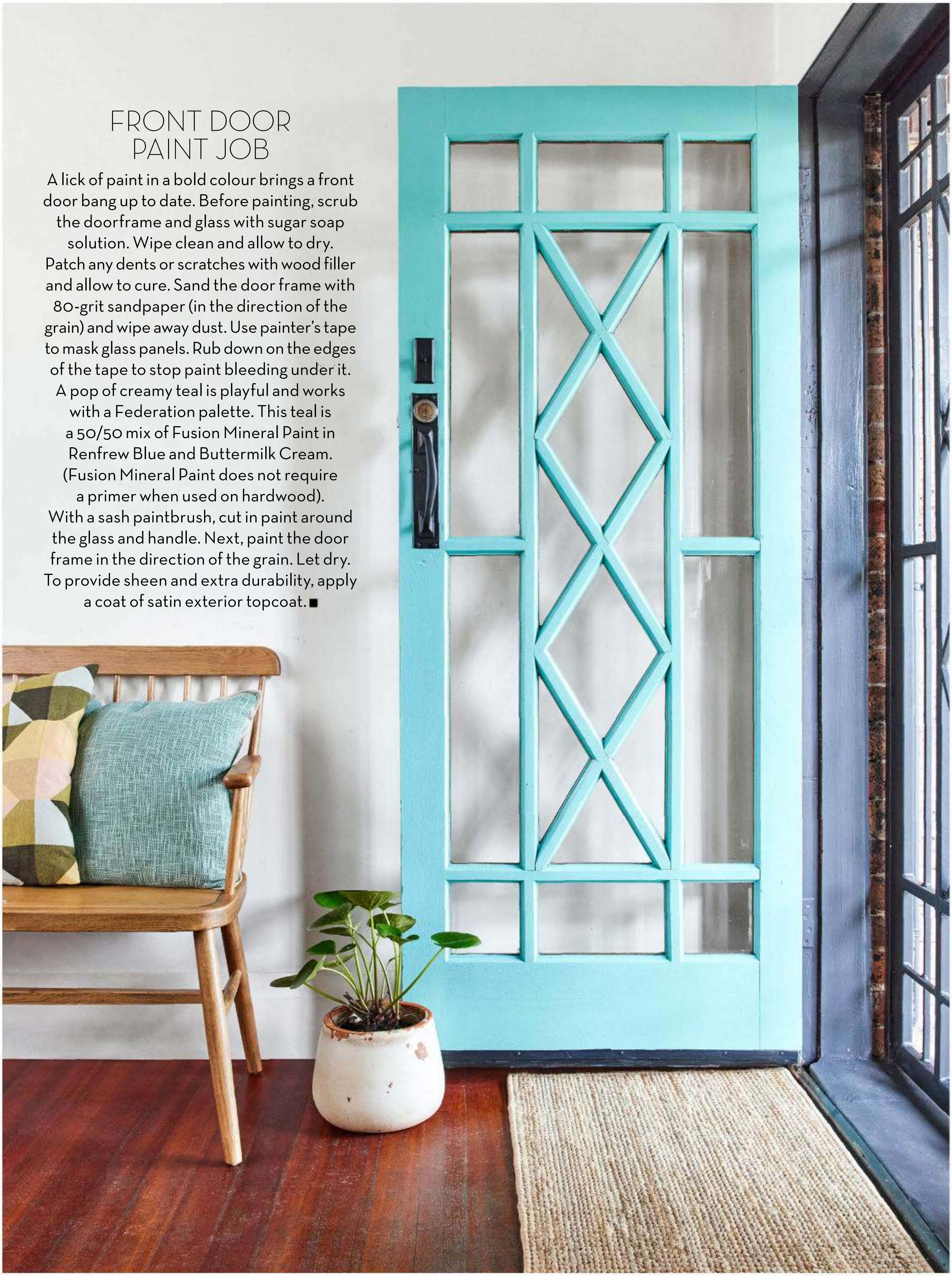
Brass door hardware contrasts with this rich, dark blue. It's a traditional combination that looks impressive and suits older homes in particular.

A red door brings good fortune and positive energy in traditional Chinese *feng shui* practice. It's been in fashion for centuries and continues to be a popular choice.

Photography Alan Jensen; styling Kate Walsh and Tiff Bancroft; project Tiff Bancroft; illustrations Steve Pollitt

FRONT DOOR PAINT JOB

A lick of paint in a bold colour brings a front door bang up to date. Before painting, scrub the doorframe and glass with sugar soap solution. Wipe clean and allow to dry. Patch any dents or scratches with wood filler and allow to cure. Sand the door frame with 80-grit sandpaper (in the direction of the grain) and wipe away dust. Use painter's tape to mask glass panels. Rub down on the edges of the tape to stop paint bleeding under it. A pop of creamy teal is playful and works with a Federation palette. This teal is a 50/50 mix of Fusion Mineral Paint in Renfrew Blue and Buttermilk Cream. (Fusion Mineral Paint does not require a primer when used on hardwood). With a sash paintbrush, cut in paint around the glass and handle. Next, paint the door frame in the direction of the grain. Let dry. To provide sheen and extra durability, apply a coat of satin exterior topcoat. ■



Jenny Dillon
Garden Editor

In your GARDEN

Warm sunshine and flowers – it's time to enjoy summer!

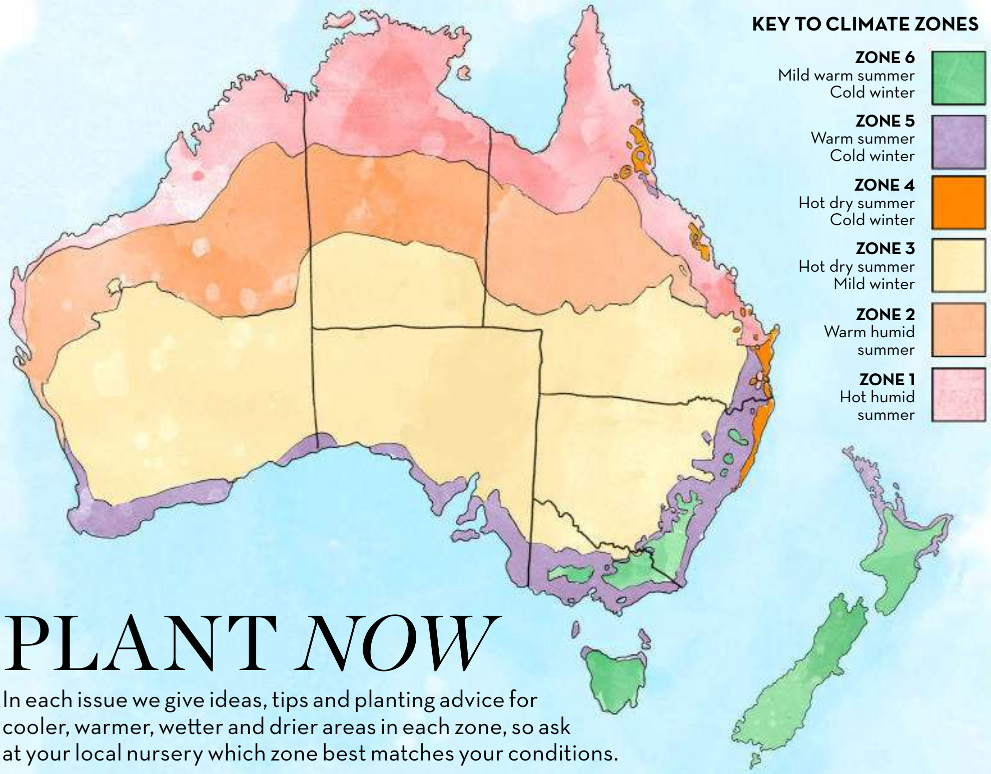
SEASON SPECIALS

Fill in bare spots with flowering ground covers.

SPREAD THE NEWS
Bugleweed (*Ajuga reptans*) is tough, durable – and pretty.

THYME'S ON YOUR SIDE
Creeping thyme suppresses weeds and has a sweet perfume.

DAINTY UNDERFOOT
Tiny flowers cover creeping phlox, putting on a stunning display.


KEY TO CLIMATE ZONES
ZONE 6 Mild warm summer Cold winter 🟩
ZONE 5 Warm summer Cold winter 🟪
ZONE 4 Hot dry summer Cold winter 🟧
ZONE 3 Hot dry summer Mild winter 🟨
ZONE 2 Warm humid summer 🟧
ZONE 1 Hot humid summer 🟥

PLANT *NOW*

In each issue we give ideas, tips and planting advice for cooler, warmer, wetter and drier areas in each zone, so ask at your local nursery which zone best matches your conditions.

FLOWERS

ALL ZONES Alyssum, anemone (top left), marigold, petunia, portulaca, salvia, verbena and zinnia.
ZONES 1-3 Celosia, dianthus, helichrysum and torenia.
ZONES 4-6 Calendula, cornflower, cyclamen, gaillardia, Iceland poppy, nemesia, sweet pea and wallflower (bottom left).

VEGETABLES

ALL ZONES Asian greens, capsicum, cucumber, kale, lettuce, pumpkin, turnip and zucchini.
ZONES 1-3 Amaranth (top left), beetroot, chive, choko, okra, radish, tomato and watermelon.
ZONES 4-6 Cabbage, beans, kohlrabi (left), leek, fennel, parsnip, silverbeet, squash, swede and sweetcorn.

Photography Adobe Stock

ORIENTAL LILIES »

> Perfumes are the feelings of flowers.
> HEINRICH HEINE, GERMAN POET AND WRITER

ICY START?

NOT ALL TRUE BLUE

It might be an Aussie icon but research shows ancestors of the magnificent banksia hail from North Africa. Like other members of the protea family, it's believed banksias developed as they migrated here via then joined continents and land bridges more than a hundred million years ago. Some even speculate current Australian banksias developed in Antarctica. Whatever, today's banksias remain as close to Aussie gardeners' hearts as ever.

WEEPING BIRCH *BETULA PENDULA* 'YOUNGII'

GARDEN *SECRETS*

Weeping wonders for grace and charm.

1

GETTING WEEPY Weeping plants bring romance, whether it's a wisteria's pendulous blooms, birch branches sweeping the ground, or a Japanese maple's cascading colour.

2

MULTI PURPOSE Plant in pots or prominent positions to be a feature, to screen ugly corners, add graceful form, or give a garden top-to-bottom vertical interest.

3

OZ APPEAL Seek out natives such as the weeping *Eucalyptus scoparia*, grafted *Acacia cognata* forms, and the seductive willow myrtle *Agonis Flexuosa* 'Lemon & Lime'.

WISTERIA

GARDENING ADVICE

◆ **LIQUID FEED** tomatoes with a tomato-specific fertiliser. Remove lower leaves to stop fungal disease from splashes. ◆ **CELEBRATE** Australia Day by planting natives, maybe a bottlebrush or a miniature flowering gum. ◆ **DEADHEAD** annuals to keep them blooming. ◆ **TOP UP** water-storing granules and wetting agents in pots. ◆ **EXTEND** the life of lavenders by pruning once flowering has finished, leaving a little foliage. ◆ **FEED** azaleas and camellias after flowering. ■

better gardening

[NEWS, PRODUCTS AND TRENDS]

SHOP NOW

RIGHT ROYAL

In pure white with a light, myrrh fragrance, the David Austin shrub rose William and Catherine could satisfy gardeners and monarchists alike. Repeat-flowering with shallow-cupped blooms, it grows to 1.75m tall and wide, and is perfect for garden beds or pots. First released in the UK to celebrate the royal couple's wedding in 2011, it thrives in full sun. Order bare-root now for autumn delivery. Stockists at **davidaustinrosesaustralia.com**

MOODY HUES

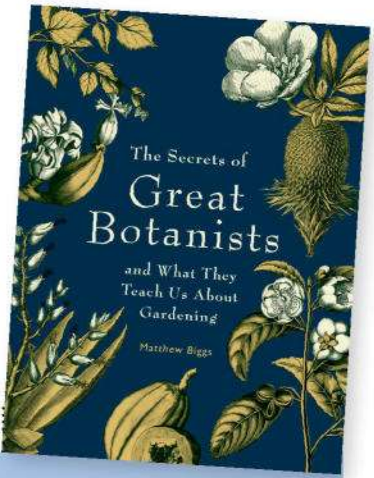
POP ART

Bring sunny colours indoors with this summer poppies print on canvas. The 360gsm cotton/poly canvas is wrapped around a kiln-dried timber frame, with a 20-year guarantee against fading or warping. Prices start from $69.99 (30cm x 40cm) from Wall Art Prints, with free delivery. Scan the code to shop now.

HORT ELITE

Top secrets

Discover lesser-known episodes in the lives of 35 horticultural heroes in **The Secrets of Great Botanists – and What They Teach Us About Gardening** by Matthew Biggs (Exisle Publishing, $46.75). Beautifully illustrated, it brims with intrigue and is an engrossing holiday read. Scan the code to buy a copy.



WHAT'S ON?

Scrutiny of the bounty!

Want real-life examples of how to grow and harvest the best fruit and vegies? The eighth annual Creative Harvest food garden festival happens on January 25-26 in Victoria's West Gippsland. The festival trail opens a dozen edible gardens to the public, from town plots to rural farms. It's a chance for you to gain tips from garden owners on site while also taking in the works of local artisans. You'll find the details at **creativeharvest.org.au** ■

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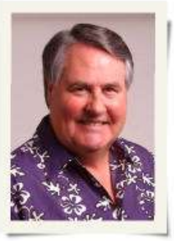
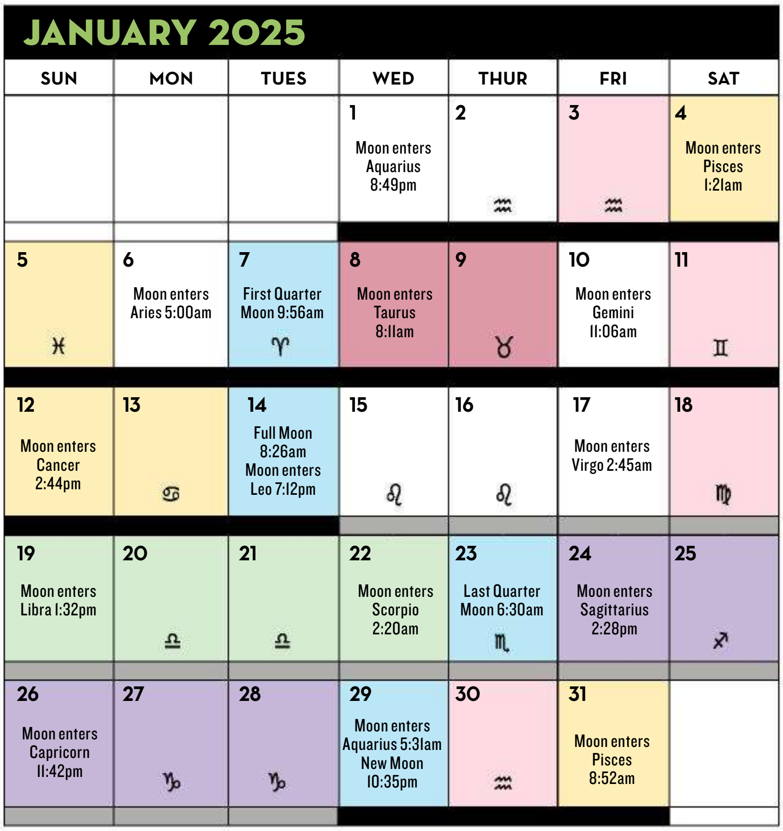


Milton Black
Astrologer

moon guide

Garden according to the phases of the moon with Milton Black.

JANUARY 2025



SUN	MON	TUES	WED	THUR	FRI	SAT
			1 Moon enters Aquarius 8:49pm	2 ♒	3 ♒	4 Moon enters Pisces 1:21am
5 ♓	6 Moon enters Aries 5:00am	7 First Quarter Moon 9:56am ♈	8 Moon enters Taurus 8:11am	9 ♉	10 Moon enters Gemini 11:06am	11 ♊
12 Moon enters Cancer 2:44pm	13 ♋	14 Full Moon 8:26am Moon enters Leo 7:12pm	15 ♌	16 ♌	17 Moon enters Virgo 2:45am	18 ♍
19 Moon enters Libra 1:32pm	20 ♎	21 ♎	22 Moon enters Scorpio 2:20am	23 Last Quarter Moon 6:30am ♏	24 Moon enters Sagittarius 2:28pm	25 ♐
26 Moon enters Capricorn 11:42pm	27 ♑	28 ♑	29 Moon enters Aquarius 5:31am New Moon 10:35pm	30 ♒	31 Moon enters Pisces 8:52am	

▬ You should plant all **ABOVE**-ground crops during the moon's **WAXING** cycle.
▭ You should plant all **BELOW**-ground crops during the moon's **WANING** cycle.

Times are in **Australian Eastern Standard Time,** AEST. This applies to NSW, the ACT, Qld, Vic and Tas. For SA and NT, deduct half an hour. For WA, deduct two hours. **During Daylight Saving Time, add 1 hour.**

ZODIAC SIGNS

The 12 signs of the zodiac are divided into four groups – fire, air, earth and water.

Fire signs
Aries and **Sagittarius** are in harmony with all fruit. **Leo** is in harmony with nuts and all seed-producing crops.

Earth signs
Capricorn and **Taurus** are in harmony with all root vegetables that produce crops below the ground, including garlic. **Virgo** is in harmony with all herbs.

Air signs
Libra, Aquarius and **Gemini** are in harmony with plants that produce flowers and perfumes.

Water signs
Cancer, Scorpio and **Pisces** are in harmony with above-ground crops, including trees, shrubs, lawns, and leafy, juicy and fleshy vegetables.

♈ **Aries**
♉ **Taurus**
♊ **Gemini**
♋ **Cancer**
♌ **Leo**
♍ **Virgo**
♎ **Libra**
♏ **Scorpio**
♐ **Sagittarius**
♑ **Capricorn**
♒ **Aquarius**
♓ **Pisces**

How to use the calendar

🟨 **Best days** 🟥 **Second-best days**
On these days, thin out seed boxes, sow seeds and plant seedlings that produce their crop above the ground.

This includes peas, beans, corn, cabbage, cauliflower, broccoli, Brussels sprouts, eggplant, lettuce, celery, silverbeet, spinach, endive, Chinese cabbage, tomato, cucumber, asparagus crowns, artichoke, marrow, pumpkin, capsicum, melon, zucchini, chicory, sprouts, rhubarb and herbs (except garlic).

You can also plant flowering shrubs, annuals, flowers (not bulbs), cactus, tree ferns, flax, passionfruit vines and kiwifruit.

Plant fruit trees and trees that produce edible nuts, such as almond, macadamia, pecan and walnut. Grapes and banana can also be planted.

Take cuttings from established trees and shrubs, and propagate. This is also a good time for planting trees and climbers and sowing new lawns.

🟩 **Best days**
On these days, sow seeds and plant seedlings that grow their crops below ground, such as carrot, parsnip, radish, beetroot, onion, leek, swede, turnip, sweet potato, seed potato, yam, cassava, garlic and ginger.

This is a good time to plant flowering bulbs or bulbs for propagation and development rather than flowers. Also, plant bare-rooted trees to develop root growth, and refurbish established lawns.

▨ A favourable time for transplanting all types of established trees, shrubs, ferns and bulbs.

☐ Weed and lightly feed. Water with seaweed-type products only.

🟪 Destroy or spray weeds, pests and noxious growth. Cut lawns, do heavy pruning and clear rubbish – don't plant or transplant anything.

Prepare soil and fertilise garden beds for future planting; spread and make compost. Feed all established plants, shrubs and lawns, then water in. This is the best time for dethatching or coring lawns.

🟦 Do not plant or transplant anything, as the moon is adversely aspected with the sun.

Any questions? Email milton@miltonblack.com.au ■

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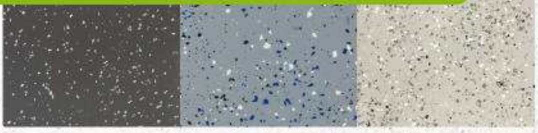
CHEMICAL RESISTANCE • DURABLE COATING • GLOSS FINISH
SLATE

SOLVENT-BASED for larger garages

Onyx Black Titanium Grey Slate Carrara Grey

THIS 4 LITRE KIT COVERS
18-20m²
STANDARD SINGLE GARAGE
Dy-Mark
Epoxy Coat
WATER-BASED
GARAGE FLOOR COATING KIT
LOW ODOUR • LOW VOC • SATIN FINISH

WATER-BASED for smaller garages



Titanium Grey Slate Carrara Grey

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Scan here to find out more about the Dy-Mark Epoxy Coat Range

CHAMPAGNE WITH BLOOD LIME SORBET

Whip up a native-spiced sorbet, then top up with fizz.

Recipe on page 116

MACADAMIA SOUR

Try an all-Aussie twist on the on-trend amaretto cocktail.

Recipe on page 117

WATTLESEED ESPRESSO MARTINI

Native seeds add nutty roasted coffee notes to this drink.

Recipe on page 116

NATIVE NECTARS

Mindy Woods elevates classic cocktails with Australian flavours.

FINGER LIME AND RIVER MINT MOJITO
Get muddling for the ultimate rum refresher.
Recipe on page 116

NATIVE RED SNAPPER
Smoky salt livens up this gin bloody mary.
Recipe on page 116

LEMON MYRTLE MARGARITA
Shake up a new favourite with a fragrant herb-infused syrup.
Recipe on page 116

> “I BELIEVE THAT TO TRULY UNDERSTAND A CULTURE YOU MUST EXPERIENCE ITS FOOD.”
>
> **MINDY WOODS, CHEF AND *KARKALLA AT HOME* AUTHOR**

Mindy Woods is a chef, restaurateur and proud Bundjalung woman. Her book *Karkalla at Home* (Murdoch Books, $49.99) explores native ingredients and First Nations culture in an effort to inspire and connect. Mindy's cooking incorporates native ingredients into everyday dishes that are versatile and delicious. Her cocktail recipes (see page 116) are perfect for ringing in the new year.

BHG: What inspired this book?

MW: As a First Nations woman, nothing lights up my heart (and belly) more than native food. I'll always take the opportunity to speak about it, share knowledge about it, grow it, but most of all cook with it whenever I get a chance.

My fondest memories are of spending time on the beaches of northern NSW with my family, fishing, foraging, collecting oysters, pipis and karkalla (Australian pigface), amongst other native foods. It gave me a sense of connection to Country – a connection I want all Australians to have the opportunity to experience.

BHG: What are you growing at home?

MW: My garden is my happy place. I spend time in my garden, as often as possible, watching and nurturing the many natives I have growing – from native thyme to native ginger, karkalla, warrigal greens, saltbush, gumbi gumbi (*Pittosporum angustifolium*), lemon, cinnamon, aniseed, curry and rose myrtle, heart-shaped ice plant and more.

It's wonderful to step into my garden, see the abundance of wildlife that a native food garden invites in and to be able to harvest these ancient foods for cooking in my everyday meals.

BHG: For those who are new to using native Australian ingredients, where do you suggest they start?

MW: Start with ingredients and flavours that are somewhat familiar to you. Native peppers such as pepper berry and pepper leaf are a vibrant substitute for standard black and white pepper and will add a wonderful native twist to your everyday meals.

Warrigal greens – our very own native spinach – are the easiest native veg to start using at home. They're an incredible substitute for spinach and Asian greens, with much more intensity of flavour. It's best to steam or blanch the larger leaves before eating. Throw them into pastas, stews, soups, dips, dressings and curries, as well as in scrambled eggs, spanakopita and frittata.

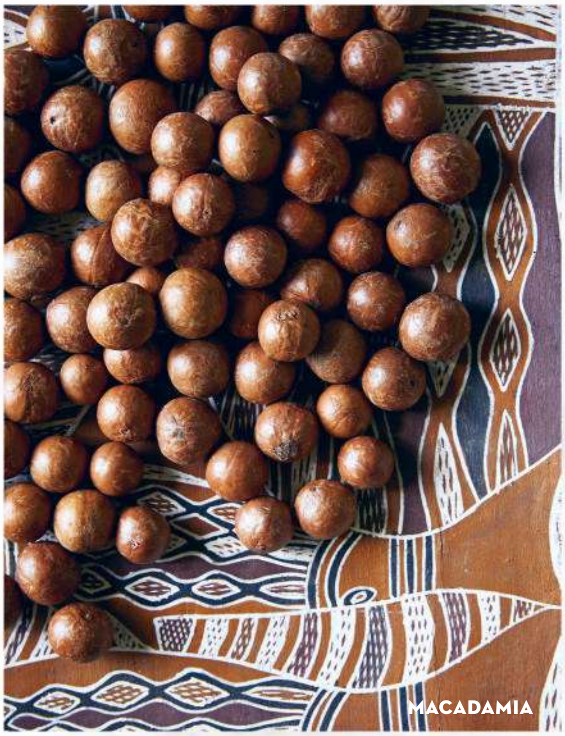
With its strong lemon flavour and aroma, lemon myrtle or dalagan (its name in the Bundjalung language) can be used in any recipe that calls for bay leaf, lemon peel or zest, lemon balm or lemongrass. The drying process intensifies the flavour, so when you're reaching for ground lemon myrtle, start with a pinch and taste as you go.

BHG: What's your favourite thing to make when you're entertaining?

MW: When entertaining friends and family, a share-style meal is the only way to cook and dine. If a kitchen is the heart of a home, food is the centre of connection. I love cooking a native-inspired green curry that's loaded with fresh local seafood, a refreshing green papaya salad with a nam jim sauce and stir-fried coastal succulents on the side.

Proud Bundjalung woman Mindy Woods is sharing her joy of using native Australian foods.

FINGER LIME



HOMEGROWN

AUSSIE INGREDIENTS

Mindy Woods shares her favourite native ingredients and how to use them.

FINGER LIME

Gulalung Bundjalung name
Botanical name *Citrus australasica*
Tasting notes Fresh, zingy, aromatic.

■ Finger limes existed in Gondwana millions of years ago. In fact, they are understood to be between 3 and 5 million years old: the original citrus. These limes grow naturally in subtropical rainforest along the border of northern NSW and south-eastern Queensland (Bundjalung Country). A traditional food of communities in these regions for thousands of years, finger limes have recently experienced surging popularity and demand across the globe. The fruit is known for its pearls that literally pop with flavour. It's fondly known as citrus caviar, or 'Bundjalung caviar' as we like to call it in the Northern Rivers region.

BLOOD LIME

Botanical name *Citrus australasica* var. *sanguinea*
Tasting notes Sweet, with notes of lime and blood orange.

■ A hybrid citrus variety developed by the CSIRO, the blood lime is a cross between a finger lime and mandarin. It bears attractive small, oval-shaped fruits that are super juicy with a sweet citrus aroma and a hint of bitter blood orange flavour – delectable.

DESERT LIME

Botanical name *Citrus glauca*
Tasting notes Piquant, true citrus notes, sour with a mild bitterness.

■ A wild species of lime from inland Queensland and South Australia, this beautiful plant bears prolific grape-like fruit throughout the summer months. It thrives in arid conditions and can tolerate extreme temperatures, both hot and cold. Desert limes are incredibly refreshing and were used as a thirst quencher and immunity booster.

ANISE MYRTLE

Wurrganyga Gumbaynggir name
Botanical name *Syzygium anisatum*
Tasting notes Distinctly aromatic, aniseed, sweet licorice.

■ Anise myrtle was traditionally used as a medicine and for flavouring food. It has sweet aniseed and fennel notes. The aromatic leaves from this rainforest tree can be used in fresh or dried form. I love using it whole or ground in both sweet and savoury dishes; in curry pastes and spice blends; to infuse oils, flavour sugars, or as a finishing spice.

MACADAMIAS

Gumbar gumbar Bundjalung name (also called *kindal kindal* in the Gubbi Gubbi language, *baupal*, *boomberra* and *jindall*)
Botanical name *Macadamia integrifolia*
Tasting notes Delicate, buttery, sweet, creamy.

■ Endemic to northern NSW and southern Queensland, macadamias are the only native food to have been developed as a commercial product and traded internationally, becoming Australia's most successful native food export. And yet, for thousands of years before macadamias were taken across the globe, First Nations communities of the Bundjalung nation and surrounds feasted on these native nuts, which grew in small pockets on the fringes of rainforests and among the wet slopes of the Great Dividing Range.

RIVER MINT

Panaryle Wurundjeri name (also called *poang-gurk* in the Djab Wurrung language)
Botanical name *Mentha australis*
Other names Native mint, native peppermint, Australian mint, wild mint
Tasting notes Spearmint, menthol.

■ A traditional food source, river mint was also used medicinally and as an insect repellent by First Nations peoples. It thrives in most of eastern Australia, and it makes a beautiful ground-covering addition to any garden. The delicate green leaves of river mint pack a punch. It makes a perfect substitute for mint, spearmint and/or Vietnamese mint, with the added benefit that a little goes a long way.

PAPERBARK

Bilongul bil-on-ul Bundjalung name
Botanical name *Melaleuca* spp.
Tasting notes Earthy, woody.

■ For First Nations people, the pliable paper-like bark sheets from melaleuca trees were essential for cultural, medicinal and cooking purposes. Paperbark was used as a wrapping for food, to imbue it with woody, earthy flavours and retain moisture as it cooked. Paperbark is an incredibly versatile way to impart a taste of Country into your cooking. You can use it as a flavoursome wrap when roasting or steaming food. When soaked in water before use, it can tolerate high heat and performs beautifully buried under hot coals. When sustainably sourced, it is compostable and biodegradable. Think of it as nature's very own foil and baking paper in one.

BLOOD LIME

PAPER BARK

RIVER MINT

WATTLESEED

WATTLESEED

Minga Adnyamathanha name (also called *ariepe* in the Arrernte language)
Botanical name *Acacia* spp.
Tasting notes Earthy – roasted coffee, hazelnut, burnt toast, chocolate.

■ What makes wattleseed such an exciting ingredient to work with in the kitchen is its range of textures, flavours and aromas. Wattleseed is usually roasted to bring out its nutty and smoky flavours and is available as whole seeds or ground. An unsung hero, it can be used in everything from curries to casseroles to cakes and ice creams.

SUPER EASY

WATTLESEED ESPRESSO MARTINI

Makes 1

30ml vodka
15ml macadamia liqueur, amaretto or Frangelico
15ml coffee liqueur
15ml sugar syrup (recipe opposite)
30ml shot of espresso
Handful of ice
Ground wattleseed, to serve

STEP 1 Put all the ingredients into a cocktail shaker or glass jar with a secure lid and shake your bon bons.
STEP 2 Double-strain into a coupette glass, sprinkle with a little ground wattleseed and serve immediately.

SUPER EASY

CHAMPAGNE WITH BLOOD LIME SORBET

Makes about 6

400g caster sugar
2 tsp ground anise myrtle
1kg blood limes
500ml Champagne or good Australian sparkling wine

STEP 1 Put the sugar and anise myrtle into a saucepan with 300ml of water. Bring to the boil, then remove from the heat, cover and leave the syrup to infuse. When it is cool, strain and set aside.
STEP 2 Cut the blood limes into rough chunks and blend, skin and all, in a high-speed blender or food processor to create a thick pulp, then mix the anise myrtle syrup through the pulp. Transfer to an ice-cream machine and churn according to the manufacturer's instructions. Put the sorbet in the freezer until firm. (If you don't have an ice-cream machine, don't worry! Almost-instant sorbet can be achieved at home. Start by cutting the fruit into chunks and freezing it. Throw the fruit into a high-speed blender or food processor with a little honey or sugar syrup to get it going, and you will have a delicious sorbet in a jiffy.)
STEP 3 Place a scoop of sorbet into each glass and top with a generous splash of Champagne. You'll have enough leftover sorbet to keep the party going!

SUPER EASY

FINGER LIME & RIVER MINT MOJITO

Makes 4

4 finger limes, thinly sliced
4 Tbsp lime juice
40g caster sugar
8 sprigs of river mint
1 cup white rum
⅓ cup sparkling water
Crushed ice, to serve

STEP 1 Place the finger limes, lime juice, sugar and half of the river mint in the bottom of a jug or cocktail shaker. Crush together with a muddler stick or the handle of a wooden spoon to release the aromas and flavours, then stir in the rum and sparkling water.
STEP 2 Pour into glasses filled with crushed ice and garnish with the remaining river mint sprigs.

SUPER EASY

LEMON MYRTLE MARGARITA

Makes 1

1 tsp sugar syrup (recipe opposite)
45ml tequila
15ml triple sec
30ml lemon juice
Handful of ice
Salt, to serve

STEP 1 Place the sugar syrup (recipe opposite), which has been infused with lemon myrtle, in a shaker or glass jar with a secure lid. Add the tequila, triple sec, lemon juice and ice, then shake your money maker.
STEP 2 Take a coupette glass and moisten the rim with water. Dip the rim into a saucer of salt. Double-strain the margarita into your salt-rimmed glass and serve immediately.

FOR THE PROS

NATIVE RED SNAPPER

Makes 1

45ml Australian dry gin
100ml tomato juice
1 Tbsp lemon juice
15ml Worcestershire sauce
Dash of Tabasco sauce
1 tsp paperbark-smoked salt (recipe follows)
Handful of ice

STEP 1 Put all the ingredients into a tall glass and stir well.

PAPERBARK-SMOKED SALT

Makes 1 cup
1 cup salt flakes
1 large sheet of paperbark, about 30 x 15cm

STEP 1 Spread out the salt on a foil-lined roasting tin. (Foil will help to protect your tin but, if you don't want to risk it, you could just use a doubled-up sheet of foil with the edges folded up to hold the salt.) If using the barbecue, get it going and then place the bark directly on the grill rack with a wire rack set over it.
STEP 2 When the bark is smoking, sit the roasting tin (or foil basket) of salt on the rack, close the lid, turn off the gas and leave the salt to smoke for 1–2 hours or until cool. If using the oven, preheat it to 70°C fan-forced. Lay the bark in a cast-iron frying pan or

Text and recipes Mindy Woods, photography Rob Palmer

heavy baking tray and place over high heat until the bark starts smoking. Set a wire rack on top of the bark, then sit the roasting tin (or foil basket) of salt on the rack and cover with a lid or foil.
STEP 3 Carefully transfer to the oven and let the smoke penetrate the salt for 2–4 hours, depending on how strong you want the smokiness to be. If you want to speed up the oven method, you can smoke the salt uncovered – just make sure you have your extractor fan on maximum. Place your tin (or foil basket) of salt on the top shelf of your oven. In a heatproof bowl, carefully light the paperbark, then place it (still in its bowl) on the middle shelf of the oven. Quickly close the oven door and leave the salt to smoke for 1–2 hours.

FOR THE PROS

MACADAMIA SOUR

Makes 1

¼ cup macadamia liqueur
1½ Tbsp lemon juice
1 Tbsp sugar syrup (recipe follows)
2 dashes of bitters
3 tsp aquafaba or egg white
Handful of ice
Macadamia praline, to serve (see recipe, right)

STEP 1 Put all the ingredients except the ice and macadamia praline into a shaker or jug. Shake or stir vigorously, then add the ice and shake again. Double-strain into a glass, sprinkle with crushed macadamia praline and serve immediately.

SUGAR SYRUP

Makes 1 cup (250ml)
1 cup caster sugar
3 lemon myrtle leaves or ⅓ tsp ground lemon myrtle (optional)

STEP 1 Put the sugar into a saucepan with 1 cup water and bring to a simmer, stirring to dissolve the sugar. If you want to infuse your syrup with lemon myrtle, stir it through now. Remove the syrup from the heat, cover and leave to cool, then strain out the lemon myrtle, if you used it. Store the syrup in the fridge for up to four weeks.

ROASTED MACADAMIAS

Makes 2 cups
2 cups whole shelled macadamias

STEP 1 Preheat the oven to 120°C fan-forced, and line an oven tray with baking paper. Place the macadamias on the oven tray and roast in the oven for 2 hours. This low and slow method ensures an even butterscotch colour, perfectly developed flavour and a delicious crunch. Allow the nuts to cool completely before storing in a sealed container for up to three months.

MACADAMIA PRALINE

½ cup roasted macadamias (see recipe above)
1 cup caster sugar

STEP 1 To make the macadamia praline, sit a large oven tray on top of a folded tea towel on your bench. Line the tray with baking paper and scatter over the macadamias.
STEP 2 Put the sugar into a heavy-based non-stick saucepan, place over medium heat and wait for the sugar to caramelise (no stirring at this point). As the sugar begins to melt, gently shake the pan so there is an even layer of sugar on the base of the pan and it heats evenly.
STEP 3 Once the sugar has started to caramelise around the edges, grab a heatproof rubber spatula and bring the caramel into the centre. As more sugar melts and caramelises, the colour will change from pale gold to amber. Keep stirring gently with the spatula until the caramel has reached the desired darkness: you want it to be a medium to dark colour, and slightly bitter. Carefully pour the hot caramel over the macadamias, then allow the praline to cool. ■

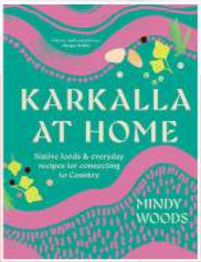
LEMON MYRTLE

STOCK THE PANTRY

You can source native ingredients or plants from these suppliers:
kaiyusuperfoods.com
karkalla.com.au
mydillybag.com.au
blackduckfoods.com.au
moojepinfoods.com
indigigrow.com.au

COOK'S TIP

Leftover macadamia praline is delicious crushed and served on top of fluffy pancakes or crumpets for brunch – yum!



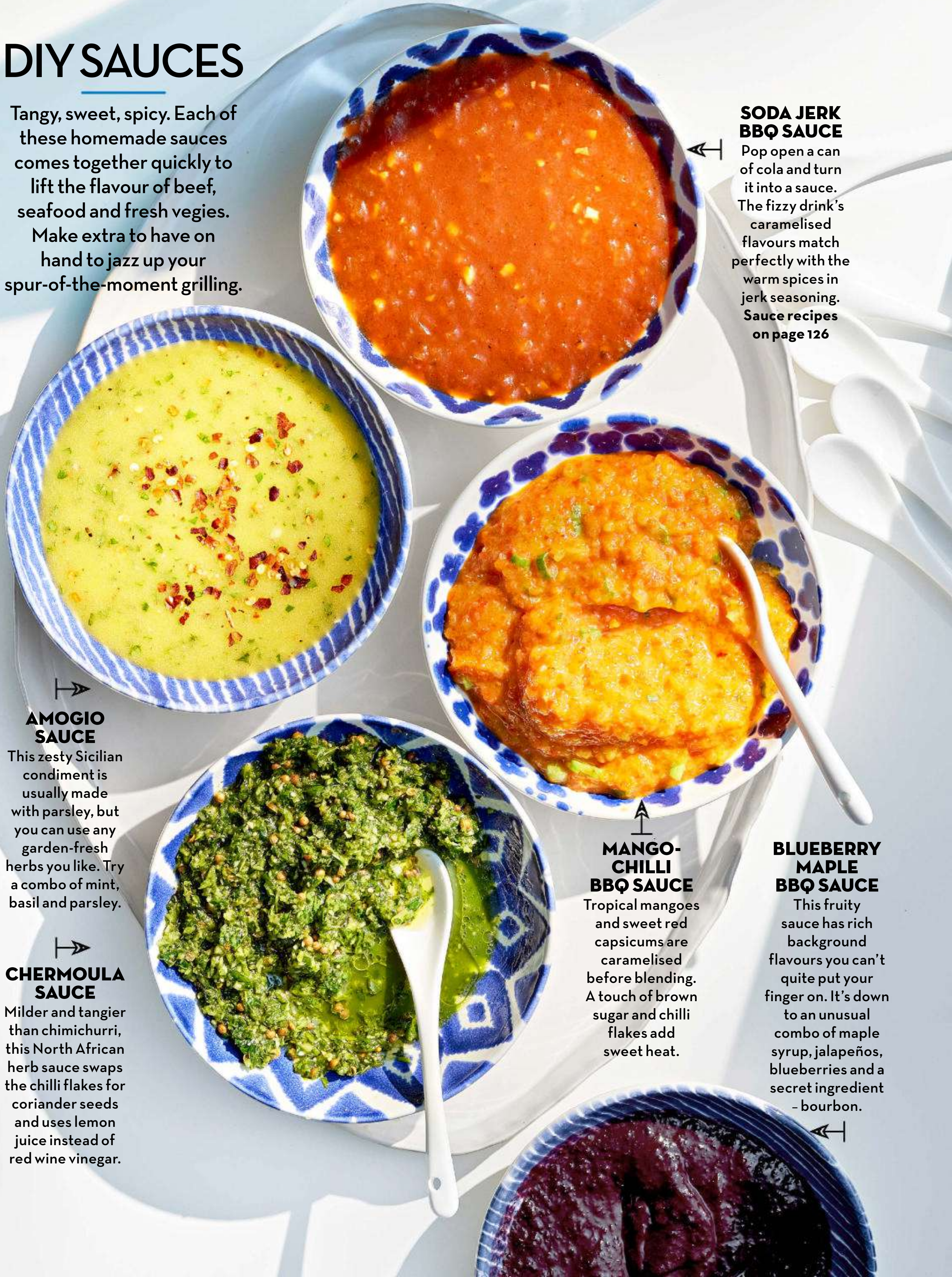
KARKALLA AT HOME
Discover more native ingredients with Mindy's *Karkalla at Home* (Murdoch Books, $49.95). Scan the code to shop now.

SHAKE IT UP!

Choose your own adventure with these great-tasting sauces, rubs and marinades. They'll give your weekend barbecue a real flavour boost.

DIY SAUCES

Tangy, sweet, spicy. Each of these homemade sauces comes together quickly to lift the flavour of beef, seafood and fresh vegies. Make extra to have on hand to jazz up your spur-of-the-moment grilling.



SODA JERK BBQ SAUCE
Pop open a can of cola and turn it into a sauce. The fizzy drink's caramelised flavours match perfectly with the warm spices in jerk seasoning. **Sauce recipes on page 126**

AMOGIO SAUCE
This zesty Sicilian condiment is usually made with parsley, but you can use any garden-fresh herbs you like. Try a combo of mint, basil and parsley.

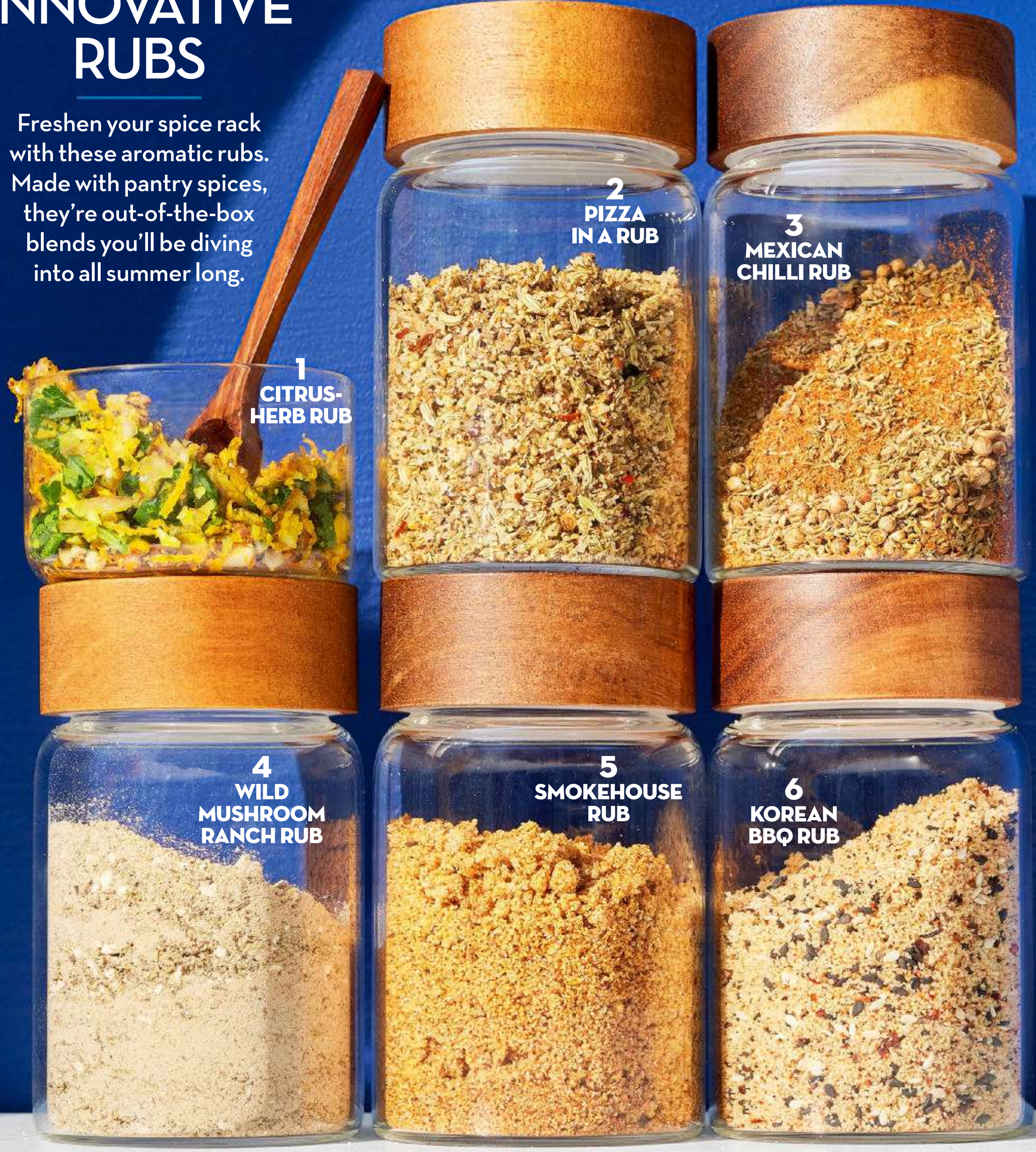
CHERMOULA SAUCE
Milder and tangier than chimichurri, this North African herb sauce swaps the chilli flakes for coriander seeds and uses lemon juice instead of red wine vinegar.

MANGO-CHILLI BBQ SAUCE
Tropical mangoes and sweet red capsicums are caramelised before blending. A touch of brown sugar and chilli flakes add sweet heat.

BLUEBERRY MAPLE BBQ SAUCE
This fruity sauce has rich background flavours you can't quite put your finger on. It's down to an unusual combo of maple syrup, jalapeños, blueberries and a secret ingredient – bourbon.

INNOVATIVE RUBS

Freshen your spice rack with these aromatic rubs. Made with pantry spices, they're out-of-the-box blends you'll be diving into all summer long.



1 Citrus-Herb Rub Try this wet or dry rub on chicken, fish or tofu – pick one citrus zest or go for a sunny combo of orange, lemon and lime. **2 Pizza in a Rub** That's right – this rub really does give you the same herb and garlic taste of your favourite Friday-night takeaway. **3 Mexican Chilli Rub** Before your protein even hits the flames, layer on some heat with a base of dried chilli, paprika and black pepper. **4 Wild Mushroom Ranch Rub** Used wet or dry, this must-try mash-up has the signature buttermilk tang of a classic ranch dressing with a hit of umami from the mushrooms. **5 Smokehouse Rub** Our secret to infusing extra grillhouse flavour into this rub is smoked salt and smoked paprika. Rub it onto steak and enjoy the aroma. **6 Korean BBQ Rub** This has those signature Korean sweet heat flavours of sesame, gochugaru and brown sugar. It makes it easy to enjoy Korean-style barbecue and fried chicken at home.

MARGHERITA BURGERS
Try coating both sides of thin beef patties with Pizza in a Rub before barbecuing. Serve on toasted buns with mozzarella, tomato pasta sauce and torn basil.
Rub recipes on page 128

Yes, you can use a rub on a burger! As the patties cook, the fat from the beef sizzles with the rub to create a crust. For perfectly cooked burgers every time, follow the grilling guide on page 125.

MAGIC MARINADES

Inspired by favourite takeaway flavours, these easy marinade recipes are great for chicken, steak, fish or tofu.

GOLDEN MILK
Ideal on seafood, this turmeric latte-style blend features garlic, coriander, cumin and lime.

PICKLE BRINE
Perk up leftover pickling juice with brown sugar, dill and chilli, then use it to tenderise and flavour chicken or pork.

MISO-GINGER
Balance the funky fermented umami from miso with honey, fresh ginger and citrus juice. It's delicious on salmon.

SICHUAN
Get the tongue-tingling flavour you love with a combo of chilli paste, five spice, ginger and cracked black pepper.

HULI HULI
A rotisserie-style chicken dish, huli huli means 'turn' in Hawaii. This marinade is reminiscent of teriyaki with a tropical twist.

HAWAIIAN MIXED GRILL

Budget-friendly chicken drumsticks are a crowd-pleaser on the barbecue. Team with Huli Huli marinade, then boost the Hawaiian flavours with charred pineapple.

Marinade recipes on page 129

Leftover marinade can double as a baste or sauce if you boil it for at least one minute before using. Try basting the drumsticks for the last five minutes of cooking.

Put a little marinade in a separate container with freshly cut summer vegies – think baby zucchini or capsicum – to grill along with the chicken.

GRILLING GUIDE

Follow these expert tricks to layer in the flavour and get your grilling done right.

SALT SCIENCE

Many readymade sauces, marinades and rubs you buy list salt as the first ingredient – that means it's the ingredient in the highest quantity. To control the salt level of your barbecued dinner, avoid adding it to any homemade rub, marinade or sauce recipe. Instead, salt the meat 1 to 2 hours ahead so it dissolves and penetrates through the surface of the meat. Use ½ tsp salt flakes per 500g meat.

WINE & SPIRITS

Red or white wine, bourbon and other spirits add flavour to marinades and sauces, but make sure you heat the marinade or sauce to gently cook off the alcohol portion before using. Alcohol alters the proteins on the surface of the meat, which stops it from soaking up all the flavours in the marinade. It can also cause the surface to toughen or dry out during cooking.

SOAK IT UP

- **Tenderise meat** by using an acidic marinade. Marinades high in acid – think vinegar and citrus juices – break down protein fibres, which softens the meat's texture. As a general rule, aim for 3 parts oil to 1 part acid.
- **Size matters.** To get maximum flavour from your marinade, choose mostly thinner cuts. For meat, try chicken breast fillets, beef flank and skirt steak and pork chops. For seafood, go for prawns, lobster, meaty white fish and salmon fillets. Tofu and vegetables are also great choices. No matter how long you marinate a thick cut of meat, the flavour will stay on the surface and won't penetrate through to the centre.
- **Score it.** Making shallow cuts into the surface of chicken breast fillets, chicken drumsticks and beef skirt steaks allows the marinade to penetrate deeper.

TIME IT RIGHT

- **Acidic marinades** containing vinegar or citrus juice can be used with seafood, but only marinate for up to 30 minutes. Any longer risks breaking down the proteins, resulting in a tough, rubbery texture.
- **Other marinades** are suitable for 2–12 hours of marinating time for chicken, pork and thick cuts of beef. For small, tender cuts, 1–2 hours is enough. Delicate fish fillets and prawns should only be marinated for about 30 minutes.

ADD A BOOST

- **For deeper flavour**, saute ingredients such as onion, garlic and spices before blending into a sauce.
- **Toast whole seeds** such as coriander seeds in a non-stick frying pan to release aromatic flavours before you add to a marinade, rub or sauce.
- **Get glazing.** To give meat, other protein or vegies a sticky finish, brush over a sauce during cooking. If the sauce has sugar or other sweet ingredients such as jam, fruit juice or fruit, brush over the meat during the last 5 minutes of cooking to avoid burning.

PLAY IT SAFE

- **Avoid using metal** containers when marinating. These may react with acids in the marinade to give your food an unpleasant metallic taste.
- **Plan ahead** and have separate portions of sauce for serving and for glazing your meat. Otherwise, the sauce may be contaminated by harmful bacteria from the raw meat.
- **Leftover marinade?** You'll need to bring it to a rolling boil for at least 1 minute before using as a sauce or glaze.

RUB IT IN

- **For quick flavour**, aim to get the rub on your meat about 15 minutes before you start cooking.
- **Bruise whole seeds** (such as fennel for Pizza in a Rub) by lightly crushing with a mortar and pestle or rolling pin. This releases more aromatic flavour.
- **Wet rubs** contain moisture that helps the rub stick to the meat. To turn a dry rub into a wet rub, simply stir 2 to 3 tablespoons of melted butter or oil into 2 tablespoons of dry rub. Brush onto meat, or under chicken skin, before grilling.
- **Store dry rubs** in airtight containers in a cool, dry place away from direct sunlight. For the best quality, use them within a few months. If you're not sure, use your nose – if the aromas have lost their strength, it's time to replace your rub.

HOW MUCH TO USE?

Each of these recipes has been tested with 700g of meat, poultry or fish. Use this rule of thumb as a guide for how much you'll need.

- **Marinade:** 1½ cups per 500g of meat.
- **Rub:** 1 tablespoon per 500g of meat.
- **Sauce:** ¾ cup per 500g of meat.

GRILLING AT A GLANCE

Keep our cheat sheet (at right) on hand for how to barbecue the quickest-cooking cuts.

- **Test the meat** for doneness using an instant-read meat thermometer.
- **For steaks** and chops, limit thickness to about 2.5cm or less so they cook quickly.

DIRECT OR INDIRECT GRILLING?

Fast-cooking cuts are best cooked on the grill over direct heat. For thicker, tougher cuts, such as whole roasts, brown first on the grill or flat plate then cook slowly in a covered barbecue over indirect heat until cooked through.

Cherry-Ancho BBQ Sauce adds sweet, tart, smoky notes to steak, chicken breast fillets and pork chops. Turn the page for the recipe.

CUT	THICKNESS/ WEIGHT	GRILL TIME	DONENESS/ TEMPS (using a meat thermometer)
CHICKEN			
Breast fillets	170g–225g	15–18 mins	74°C
Thigh fillets	115g–140g	12–15 mins	77°C
Drumsticks	115g–140g	30–35 mins	77°C
MINCE			
Beef, lamb, pork patties	1.5cm-thick	10–13 mins	63°C medium rare 71°C medium
	2cm-thick	14–18 mins	63°C medium rare 71°C medium
BEEF STEAKS			
Medium-rare	2.5cm-thick	10–12 mins	63°C
Medium	2.5cm-thick	12–15 mins	71°C
PORK Boneless or bone-in loin chops, sirloin	2–2.5cm thick	10–12 mins	63°C medium
SALMON/ FISH FILLETS	2cm–2.5cm thick	4–6 mins per 1.5cm	63°C, flakes easily with fork, opaque
TOFU (use greased grill rack on medium heat)	1.5cm-thick slices	3–4 mins each side	63°C

MARINATE MEAT IN WIDE, SHALLOW CONTAINERS SO IT'S EVENLY COATED IN THE MARINADE. GLASS CONTAINERS ARE BEST BECAUSE THEY WON'T ABSORB ODOURS FROM THE INGREDIENTS.

SAUCES

SODA JERK BBQ SAUCE

Preparation time 10 mins
Cooking time 1 hour 10 mins
Makes 2¾ cups

2 Tbsp butter
1 brown onion, finely chopped
6 garlic cloves, finely chopped
400ml tomato puree
375ml can cola
3 Tbsp white vinegar
2 Tbsp brown sugar
2 tsp Jamaican jerk seasoning

STEP 1 Melt butter in a saucepan on medium heat. Add onion and garlic. Cook, stirring, for 5 minutes or until onion is tender. Stir in tomato puree, cola, vinegar, sugar and jerk seasoning. Bring to the boil. Reduce heat to low. Simmer, stirring occasionally, for 1 hour or until sauce reduces to 2¾ cups.
STEP 2 Set aside to cool. Transfer to an airtight container. Store in the fridge for up to one week. Brush over beef, chicken or pork during the last 10 minutes of cooking.

AMOGIO SAUCE

Preparation time 10 mins
Cooking time Nil
Makes 1⅔ cups

1 cup olive oil
½ cup lemon juice
½ cup coarsely chopped herbs (such as mint, basil and parsley)
½ eschalot, chopped
5 garlic cloves, chopped
1 tsp dried chilli flakes
1 tsp freshly ground black pepper
Sea-salt flakes, to season

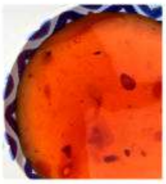
STEP 1 Put all ingredients in a food processor or blender. Process until mixture is almost smooth.
STEP 2 Season with salt. Store in an airtight container in the fridge for up to three days. Serve with chicken, tofu or seafood.

CHERMOULA SAUCE

Preparation time 10 mins
Cooking time Nil
Makes 1½ cups

1 cup lightly packed flat-leaf parsley
1 cup lightly packed coriander
1 cup olive oil
5cm piece ginger, peeled, roughly chopped
3 garlic cloves, peeled, roughly chopped
3 Tbsp lemon juice
2 tsp coriander seeds
Sea-salt flakes and freshly ground black pepper, to season

STEP 1 Put all ingredients in a blender or food processor. Pulse until smooth.
STEP 2 Season. Store in an airtight container in the fridge for up to three days. Use with beef, chicken or seafood.



CHERRY-ANCHO BBQ SAUCE

Preparation time 10 mins
Cooking time 25 mins
Makes 2½ cups

1¼ cups apple cider vinegar
¾ cup tomato sauce
1 small red onion, finely chopped
¾ cup pitted fresh or frozen cherries, thawed
⅓ cup cherry jam
2 dried ancho chillies, stemmed, seeded, chopped (see Cook's Tip)

2 garlic cloves, thinly sliced
1 tsp ground coriander

STEP 1 Combine all ingredients in a large saucepan on medium heat. Increase heat to high and bring to the boil. Reduce heat to low. Simmer, uncovered, for 20 minutes or until chillies soften and sauce thickens slightly. Set aside to cool slightly.
STEP 2 Transfer to a blender or food processor and blend until almost smooth. Store in an airtight container in the fridge for up to one week. Serve with beef, chicken or pork.

COOK'S TIP

Ancho chillies are the dried version of mild poblano chillies and are popular in Mexican cuisine. Look for them in delis, specialty stores and online.

MANGO-CHILLI BBQ SAUCE

Preparation time 15 mins
Cooking time 20 mins
Makes 2 cups

2 Tbsp vegetable oil
2 red capsicums, chopped
½ brown onion, finely chopped
2 cups chopped mango
¼ cup brown sugar
½ tsp dried chilli flakes
Sea-salt flakes, to season
3 Tbsp rice wine vinegar
2 green onions, finely chopped

STEP 1 Heat oil in a large frying pan on medium heat. Cook capsicum and onion, stirring, for 5 minutes or until just tender. Stir in mango, sugar and chilli flakes. Season with salt. Increase heat to high and bring to the boil. Reduce heat to low. Simmer for 10 minutes or until the mango is tender. Remove from heat. Stir in vinegar. Set aside to cool slightly.
STEP 2 Transfer to a food processor or blender. Process until almost smooth. Stir in green onion. Store in an airtight container in the refrigerator up to one week. Serve with chicken, seafood, pork or tofu.

BLUEBERRY-MAPLE BBQ SAUCE

Preparation time 10 mins
Cooking time 25 mins
Makes 1½ cups

1 Tbsp olive oil
1 red onion, finely chopped
1 jalapeño chilli, seeded, finely chopped
4 garlic cloves, crushed
½ cup bourbon
2 cups blueberries
½ cup tomato sauce
3 Tbsp maple syrup
2 Tbsp lemon juice
Pinch ground nutmeg
Pinch ground allspice

STEP 1 Heat oil in a large frying pan on medium heat. Cook onion, stirring, for 5 minutes until tender. Add jalapeño and garlic. Cook, stirring, for 1 minute. Remove from heat. Stir in bourbon. Return pan to heat. Increase heat to high and bring to the boil. Cook, stirring, for 3 minutes or until most of the bourbon has evaporated.
STEP 2 Add blueberries and cook for 1 minute to soften. Using a fork or potato masher, lightly crush blueberries. Stir in tomato sauce, maple syrup, lemon juice, nutmeg and allspice. Increase heat to high and bring to the boil. Reduce heat to low and simmer for 10-15 minutes, until thickened. Set aside to cool.
STEP 3 For a smoother sauce, blend in a blender or food processor. Store in an airtight container in the fridge for up to one week. Serve with beef, chicken or pork.

RUBS

FRESH CITRUS RUB

Preparation time 10 mins
Makes ⅓ cup

2 Tbsp finely grated orange, lemon and lime zest
2 Tbsp finely chopped parsley
1 Tbsp finely chopped tarragon
1 Tbsp finely chopped eschalot
1 garlic clove, crushed
½ tsp freshly ground black pepper

STEP 1 Combine all ingredients in a small bowl.
STEP 2 To use, rub on 700g chicken, seafood or tofu (for a wet rub, stir in 2 tablespoons olive oil). This rub is best used the day it's made.

PIZZA IN A RUB

Preparation time 5 mins
Makes ¼ cup

1 Tbsp fennel seeds
1 Tbsp garlic powder
2 tsp grated Parmesan
2 tsp dried basil
1 tsp dried oregano
1 tsp freshly ground black pepper
½ tsp onion powder
½ tsp dried chilli flakes

STEP 1 Put fennel seeds in a mortar and gently pound with a pestle until fragrant. (Alternatively, put in a sealed bag and lightly crush with a rolling pin.)
STEP 2 Transfer to a bowl and stir in remaining ingredients. To use, rub 2 tablespoons on 700g beef or chicken. Store the rub in an airtight container in the fridge for up to six weeks.

MEXICAN CHILLI RUB

Preparation time 5 mins
Makes ¼ cup

1 Tbsp dried oregano
1 Tbsp dried thyme
2 tsp coriander seeds
2 tsp anise seeds
2 tsp chilli powder
1 tsp ground paprika
½ tsp freshly cracked black pepper

STEP 1 Put oregano, thyme, coriander seeds and anise seeds in a mortar and pound with a pestle until evenly ground.
STEP 2 Stir in remaining ingredients. To use, rub 2 tablespoons on 700g beef, pork or chicken. Store in an airtight container in a cool, dark place for up to three months.

WILD MUSHROOM RANCH RUB

Preparation time 5 mins
Makes ⅔ cup

3 Tbsp dried mushroom powder (see Cook's Tip)
2 Tbsp buttermilk powder (see Cook's Tip)
2 Tbsp dried thyme
2 Tbsp dried rosemary
2 tsp garlic powder
2 tsp finely grated lemon zest
2 tsp mustard powder
1 tsp freshly ground black pepper

STEP 1 Combine all ingredients in a small bowl.
STEP 2 To use, rub 2 tablespoons on 700g chicken or tofu (for wet rub, stir in 2 tablespoons olive oil). Store in airtight container in fridge for up to two weeks.

COOK'S TIP

Look for dried mushroom powder and buttermilk powder at specialty grocers and online food stores.

SMOKEHOUSE RUB

Preparation time 5 mins
Makes ⅓ cup

2 Tbsp brown sugar
1 tsp smoked salt flakes
1½ tsp chipotle chilli powder
1 tsp sweet smoked paprika
1 tsp garlic powder
½ tsp freshly ground black pepper

STEP 1 Combine all the ingredients in a small bowl.
STEP 2 To use, rub on beef, chicken or pork (don't season with extra salt). Store in an airtight container in a cool, dark place for up to six months.

KOREAN BBQ RUB

Preparation time 5 mins
Makes ½ cup

2 Tbsp brown sugar
1 Tbsp black sesame seeds
1 Tbsp white sesame seeds
2–3 tsp Korean red pepper flakes (called gochugaru, see Cook's Tip)
2 tsp garlic powder
1 tsp mustard powder
1 tsp ground paprika
1 tsp freshly ground black pepper

STEP 1 Combine all ingredients in a small bowl.
STEP 2 To use, rub 2 tablespoons on 700g beef, chicken or pork. Store in an airtight container in a cool, dark place for up to six months.

COOK'S TIP

Gochugaru are mild, fruity chilli flakes sold at Asian food stores and online at **herbies.com.au**

MARINADES

MISO-GINGER MARINADE

Preparation time 10 mins
Makes 1 cup

¼ cup rice vinegar
3 Tbsp honey
3 Tbsp white or red miso paste
2 Tbsp orange juice
1 Tbsp lemon juice
1 Tbsp finely grated ginger
2 tsp toasted sesame oil

STEP 1 Combine all the ingredients in a large bowl.
STEP 2 Add 700g seafood, chicken, beef or tofu. Cover bowl and chill for 30 minutes for seafood; up to 2 hours for chicken; or up to 12 hours for beef or tofu.

PICKLE BRINE MARINADE

Preparation time 10 mins
Makes 1¼ cups

1¼ cups dill pickling liquid
2 Tbsp chopped dill
1 Tbsp brown sugar
1 tsp sea-salt flakes
½ tsp freshly ground black pepper
¼ tsp dried chilli flakes

STEP 1 Combine all the ingredients in a large bowl.
STEP 2 Add 700g chicken or pork, then cover and chill for up to 30 minutes (any longer may give the meat a mushy texture).

GOLDEN MILK MARINADE

Preparation time 10 mins
Makes 1⅓ cups

250ml coconut milk
½ brown onion, finely chopped
1 Tbsp lime juice
2 tsp mustard powder
1½ tsp ground coriander
½ tsp sea-salt flakes
½ tsp ground turmeric
½ tsp ground cumin
1 garlic clove, crushed

STEP 1 Combine all the ingredients in a large bowl.
STEP 2 Add 700g seafood, chicken pork or tofu. Cover and chill for 30 minutes for prawns and fish; 1 hour for chicken; and 2 hours for pork or tofu.

HULI HULI MARINADE

Preparation time 15 mins
Makes 1½ cups

½ cup pineapple juice
⅓ cup salt-reduced soy sauce
¼ cup tomato sauce
3 Tbsp brown sugar
2 Tbsp Shaoxing wine (Chinese cooking wine)
2 Tbsp rice wine vinegar
3 garlic cloves, crushed
2 tsp finely grated ginger
2 tsp sriracha sauce
2 tsp sesame oil
¼ tsp freshly ground black pepper
Sea-salt flakes, to season

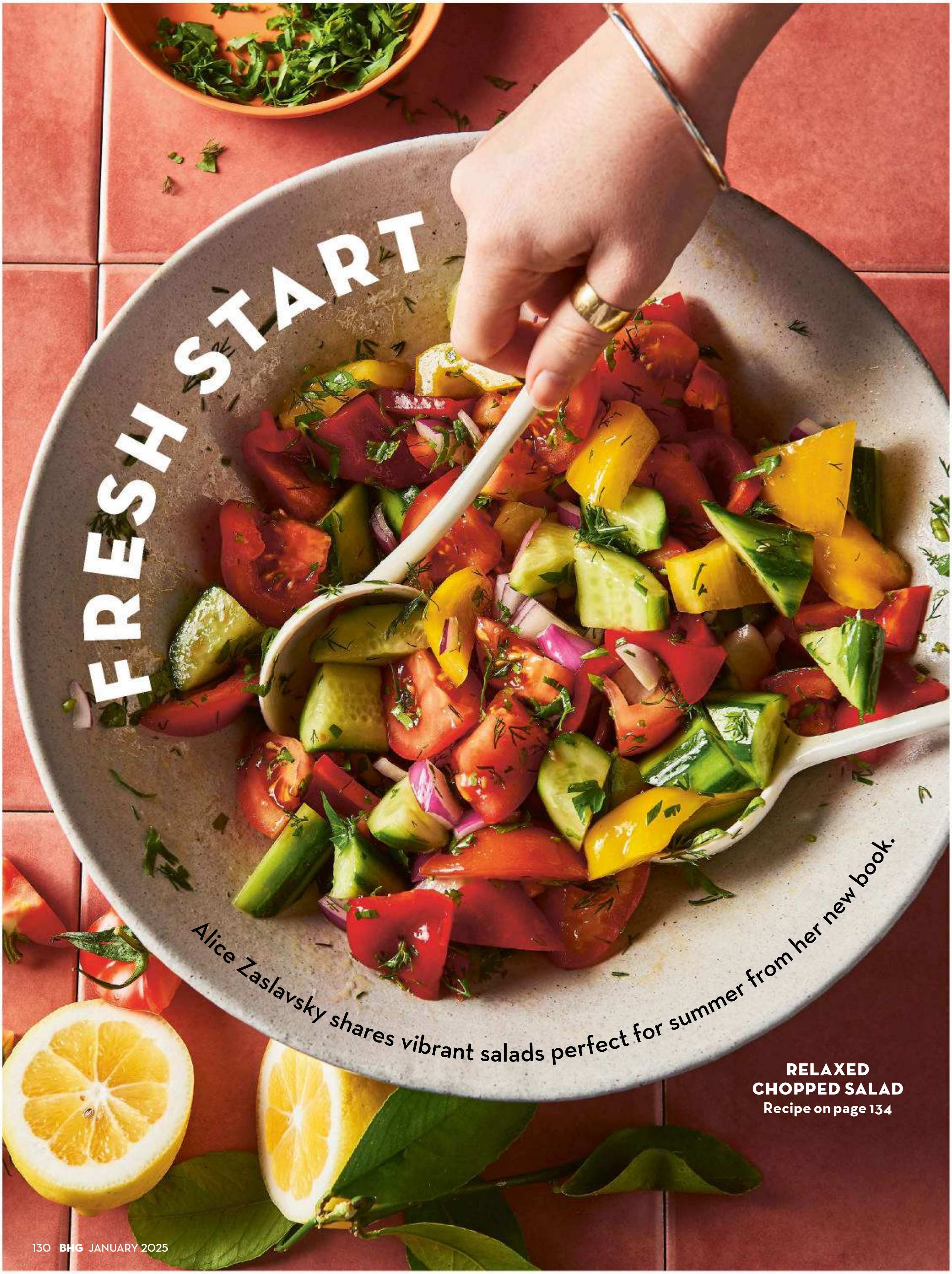
STEP 1 Combine all ingredients in a large bowl and season with salt.
STEP 2 Add 700g chicken, seafood, pork or tofu. Cover and chill for at least 2 hours, or longer for pork or tofu.

SICHUAN MARINADE

Preparation time 10 mins
Makes 1 cup

½ cup salt-reduced soy sauce
⅓ cup honey
2 Tbsp rice wine vinegar
2 Tbsp sambal oelek
1 Tbsp finely grated ginger
1 Tbsp sesame oil
2 garlic cloves, crushed
½ tsp five spice
½ tsp cracked black pepper

STEP 1 Put all ingredients in a large bowl and whisk until honey dissolves.
STEP 2 Add 700g beef, pork or chicken to the marinade. Cover and chill for at least 2 hours or up to overnight for beef or pork. ■



FRESH START

Alice Zaslavsky shares vibrant salads perfect for summer from her new book.

RELAXED CHOPPED SALAD
Recipe on page 134

CHARRED CORN, COS AND TOMATOES WITH PAPRIKA-CHILLI MAYO
Recipe on page 134

> “SALADS AREN’T JUST A SIDE DISH, THEY CAN BE SUBSTANTIAL, WHOLE MEALS.”
>
> **ALICE ZASLAVSKY – *SALAD FOR DAYS* COOKBOOK AUTHOR**

Alice Zaslavsky is an award-winning author, broadcaster and vegie lover. Her new book, *Salad for Days*, published by Murdoch Books, is the ultimate guide for embracing salads all year round.

“Salads are perfect for making friends happy, too, because they’re easy enough for even beginner cooks to whip up,” says Alice.

She has this handy tip for holiday entertaining. “If you’re hosting a big get-together, flick a pic of a salad you like the look of to each of your guests to lighten the load.”

You’ll have summer menus sorted with Alice’s vibrant salads. They’re glam enough to share but a breeze to make!

BHG: What inspired this new book?

AZ: I’ve had people implore me to write a companion cookbook to *In Praise of Veg*, and I truly believe the easiest way to help people eat more veg and get comfortable with cooking is to get them eating more salads.

BHG: Do you have a vegie patch or herb garden? What are you growing?

AZ: We have a hodgepodge herb patch, which lays fallow often, and then shoots up a glut of coriander or parsley.

BHG: What’s the most common mistake you see people make in salads?

AZ: Moisture control. They don’t dry the leaves properly so the dressing dilutes, or they dress too early and the whole thing goes limp. Salads are about assembly, so if you can get the elements and the timing right, you’ll be good to go.

BHG: What are some favourite pantry staples you use to glam up a salad?

AZ: Great vinegar. I like something a little ‘agrodolce’ (sweet-sour) like Forvm from Spain or a white balsamic. A good-quality Australian extra virgin olive oil, of course! If you don’t already do it, get a pepper grinder and crack your own black pepper, too – the aroma is unbeatable. And some pink salt flakes – they look like edible glitter sprinkled on top of the ingredients just before serving. A great dressing doesn’t have to be fancy schmancy – just grabbing a lemon from the garden can make all the difference.

BHG: What do you think is the biggest misconception about salads?

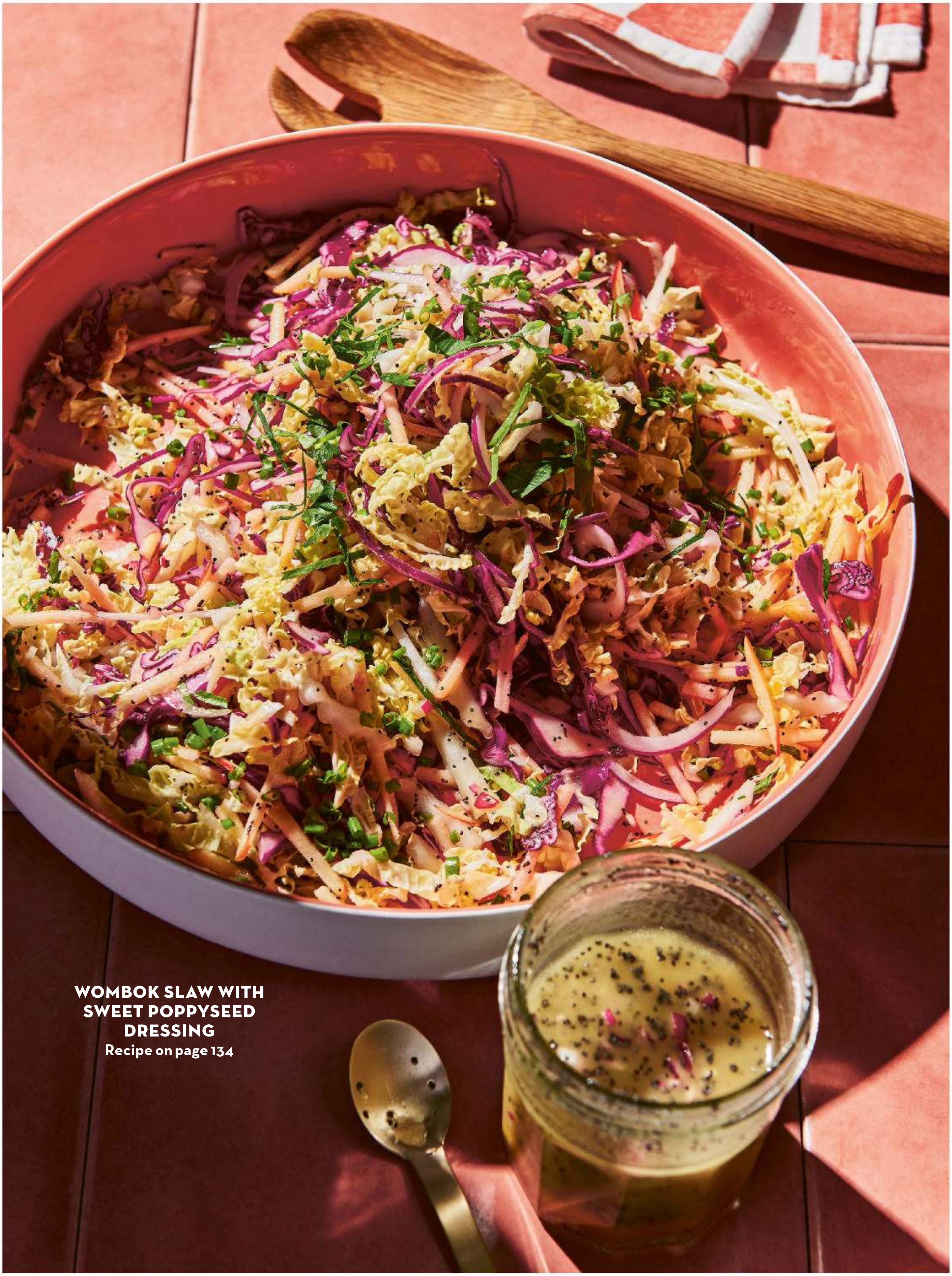
AZ: That they’re only the side dish. Salads can be substantial, whole meals if you let them. I like to have a couple on the table, one creamy, the other zippy, some protein in there, and maybe some blanched green beans. It’s a perfect dinner for a balmy night.

BHG: What’s your favourite salad to prep in advance?

AZ: Anything with a cold noodle – so easy to whack together as and when. And creamy dressings just get better once they’ve had a chance to get friendly with the rest of the ingredients.

BHG: How will you be spending the summer holidays this year?

AZ: I’ll be hosting on ABC radio across the country on Christmas morning, and then it’s lunch with my husband’s family. Our daughter starts school next year, so we’ll be spending as much time as possible barefoot on the beach with her, soaking up those last gasps of littleness before she goes to big school.



WOMBOK SLAW WITH SWEET POPPYSEED DRESSING

Recipe on page 134

RELAXED CHOPPED SALAD

Cooking time Nil
Serves 4–6

2 lebanese cucumbers, about 260g, zebra peeled (in stripes) and roughly chopped
4 ripe, aromatic tomatoes, about 500g, roughly chopped
1 red capsicum, chopped into 2cm jaunty pieces
1 yellow capsicum, chopped into 2cm jaunty pieces
½ red onion, chopped into 1cm pieces

SIMPLE SALAD DRESSING

Juice of 1 lemon (about ¼ cup)
½ tsp salt flakes
¼ tsp freshly ground pepper
¼ cup extra virgin olive oil

FINAL BITS & BOBS

½ cup finely chopped flat-leaf parsley leaves
¼ cup finely chopped dill leaves
¼ cup finely chopped coriander leaves

STEP 1 To make the dressing, combine lemon juice, salt and pepper in a large mixing bowl, stirring about to help dissolve the salt a little. Pour in the olive oil and stir this about, too.
STEP 2 Chuck in the chopped vegies and toss to coat. Give mixture a taste, just in case you need to add any more salt and pepper for balance. If serving to guests, transfer to your nice bowl. If serving for breakfast to fam, keep it in the mixing bowl. Sprinkle herbs over, letting the colours mingle and dance.

CHARRED CORN, COS AND TOMATOES WITH PAPRIKA-CHILLI MAYO

Cooking time 20 mins
Serves 4–6

2–3 baby cos (romaine) lettuces, trimmed
4 corncobs, husks and silks removed, halved horizontally
1 Tbsp extra virgin olive oil
400g baby truss tomatoes, halved

PAPRIKA-CHILLI MAYO

½ cup whole egg mayonnaise
¼ cup extra virgin olive oil
2 garlic cloves, minced
Juice of 1 lemon (about 3 Tbsp)
2 Tbsp sherry vinegar
¼ tsp chilli flakes
¼ tsp sweet paprika, plus extra to finish
¼ tsp salt flakes

FINAL BITS & BOBS

2 spring onions, finely sliced on bias
½ bunch coriander, washed, rinsed and halved (if super long)
50g manchego cheese
Lemon cheeks

STEP 1 Slice cos lettuce into 4–6 wedges, keeping them attached at the stem as much as possible. Pop into cold water to refresh and dislodge any grit. Bring a large saucepan of water to the boil, add corn and cook for 3 minutes. Drain and set aside until ready to char. In a small bowl, whisk together all of the paprika-chilli mayo ingredients. Taste and season with additional salt and pepper if needed. Set aside.
STEP 2 Heat a grill plate or barbecue to smoking hot. Toss corn in olive oil, then place it on the hot grill and char on all sides for 10–15 minutes, weighing it down with something weighty (like a heavy frying pan) if you're in a hurry. When the corn has sufficiently dramatic blackened bits, place it flat on a board and slice kernels off in slabs. Keep the skinned cobs as chef snacks to gnaw on while you get everything else organised.
STEP 3 Dry the cos lettuce in a salad spinner and coarsely chop into 1.5cm chunks against the grain. Scatter over a serving platter and top with tomato halves and slabs of corn kernels. Drizzle with paprika-chilli mayo, then top with spring onion and coriander leaf tendrils, along with puffs of finely grated manchego and a pinch of extra paprika. Serve with lemon cheeks on the side.

WOMBOK SLAW WITH SWEET POPPYSEED DRESSING

Cooking time Nil
Serves 4–6

500g finely shredded red cabbage
500g finely shredded wombok
½ small red onion, finely sliced
2 tart red apples, julienned into matchsticks, tossed in lemon juice

HONEY & POPPYSEED DRESSING

½ small red onion, grated
2 tsp hot English mustard
½ cup (125 ml) apple cider vinegar
2 Tbsp runny honey
2 tsp poppy seeds
1 tsp salt flakes
½ cup neutral oil (grapeseed or sunflower oil)
Freshly ground pepper

> “EATING WITH THE SEASONS IS EASY WHEN SALAD IS INVOLVED.”
>
> ALICE ZASLAVSKY – *SALAD FOR DAYS* COOKBOOK AUTHOR

LONG & SHORT BEANS WITH VERY SHARP VINAIGRETTE

Recipe on page 136

FINAL BITS & BOBS

1 handful flat-leaf parsley leaves, finely sliced
2 Tbsp finely sliced chives

STEP 1 To make the dressing, put all the dressing ingredients into a screwtop jar and give it a cocktail-bar shake. Taste and season with freshly ground black pepper, and leave in the jar for flavours to develop and poppy seeds to rehydrate. In a large bowl, combine red cabbage, wombok, onion and apple.
STEP 2 Give the dressing another good shake and pour it over the salad, tossing to coat generously. Transfer to a serving dish and scatter with flat-leaf parsley and chives. Serve immediately.

LONG & SHORT BEANS WITH VERY SHARP VINAIGRETTE

Cooking time 2 mins
Serves 4–6

500g green beans
400g can cannellini beans
250g tricolour cherry tomatoes, jauntily quartered
½ bunch flat-leaf parsley, leaves picked, stems reserved for dressing

VERY SHARP VINAIGRETTE

¼ cup flat-leaf parsley stems
2 Tbsp white wine vinegar
1 Tbsp dijon mustard
1 garlic clove, bruised
¼ cup extra virgin olive oil
½ tsp caster sugar
½ tsp salt flakes
¼ tsp freshly ground pepper
2 banana shallots, finely sliced

STEP 1 To make vinaigrette, trim woody ends off flat-leaf parsley stems, then finely slice (if your stems are all too woody, finely slice a ¼ cup's worth of leaves instead). In a large bowl, whisk vinegar, mustard, garlic and oil together, then add sugar, salt and pepper. Stir in chopped flat-leaf parsley and sliced shallots. Taste and set aside until beans are ready to rock.
STEP 2 Bring a medium saucepan of well-salted water to the boil. While you wait, top green beans and slice in half on a deep diagonal, or use a bean splitter if you have one in the drawer. Once the water is at a boil, chuck in the green beans for 2 minutes or until bright green and tender.
STEP 3 Meanwhile, drain cannellini beans in a heatproof colander, then drain the green beans through the cannellini beans to slightly heat them. Shake off any remaining moisture and dump the lot into a mixing bowl, along with the cherry tomatoes and flat-leaf parsley leaves, then toss the vinaigrette through while everything's still warm. Transfer onto a serving platter and serve warm right away, or pop into the fridge if you'd prefer to serve it chilled.

GREEK-ISH SALAD WITH NECTARINES

Cooking time Nil
Serves 4–6

200g juicy kalamata olives, drained
1 red onion, halved and finely sliced
2 red capsicums, deseeded and finely sliced into half moons
1 telegraph cucumber, zebra peeled and gutted, cut into 1cm chunks
5 sweet truss tomatoes, about 500g, cut into quarters
2 firm sweet nectarines, stoned and cut into fine wedges

HONEY-OREGANO DRESSING

1 garlic clove, minced
1 Tbsp runny honey
1 Tbsp red wine vinegar
1 tsp finely grated lemon zest
¼ cup lemon juice
2 tsp dijon mustard
½ tsp salt flakes
1 Tbsp finely chopped fresh oregano
½ tsp dried Greek oregano
¼ cup extra virgin olive oil

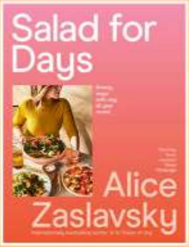
HERBED FETA

2 Tbsp finely chopped mint, reserving some whole leaves to garnish
¼ cup finely chopped flat-leaf parsley, reserving smaller whole leaves to garnish
1 Tbsp extra virgin olive oil, plus extra for serving
100g Greek feta, drained and chilled on paper towel in fridge

STEP 1 To make the dressing, whisk garlic, honey, vinegar, lemon zest and juice, mustard, salt and fresh and dried oregano together in a large bowl. Pour in olive oil and whisk together to emulsify. If kalamata olives are with-pit and you'd prefer they weren't (this is a personal preference – not pitting saves time, pitting saves a trip to the dentist!), arrange olives in batches on a chopping board and use the base of an olive oil bottle to squash them to release the pip. You can also squash them one by one with your thumb and index finger if you're up for a meditative task.
STEP 2 To make the herbed feta, squash the chopped herbs together to form a fuzzy green bed. Drizzle olive oil onto the feta, then press the feta block into the herbs on all sides, so it looks like it's had a run-in with a lawnmower.
STEP 3 Just before serving, add the olives, onion, capsicum, cucumber, tomato and nectarine to the dressing in the bowl and toss well to coat. Transfer to a serving bowl, then prop the herbed feta on top, finishing with some extra olive oil and reserved pretty leaves, scattered from a height, to finish. ■

SALAD FOR DAYS

Find more fresh ideas in *Salad for Days* by Alice Zaslavsky, photography by Rochelle Eagle (Murdoch Books, $45). Scan to buy.



Recipes Alice Zaslavsky; photography Rochelle Eagle

GREEK-ISH SALAD WITH NECTARINES
Recipe opposite

dinner for one

[DELICIOUS EVERYDAY IDEAS FOR WHEN YOU'RE DINING SOLO]

STEAK AND SNOW PEA NOODLES

Preparation time 5 mins
Cooking time 10 mins
Serves 1

100g thin egg noodles
1 Tbsp hoisin sauce
2 tsp warm water
2 tsp rice wine vinegar
1 small clove garlic, crushed
1 Tbsp vegetable oil
120g rump steak, cut into thin strips
Sea-salt flakes and freshly ground black pepper, to season
50g snow peas, trimmed and halved crosswise
Soy sauce, chilli flakes, to serve

STEP 1 Prepare noodles following packet directions.

STEP 2 Combine hoisin, water, vinegar and garlic in a jug and set aside.

STEP 3 Heat half the oil in a medium frying pan on high heat. Season steak and add to the pan. Cook 1 minute without stirring. Stir, then cook 2 minutes or until steak is browned. Transfer steak and juices to a bowl.

STEP 4 Return frying pan to high heat, add remaining oil. Add snow peas and stir-fry 1 minute, until almost tender and bright green. Reduce heat to medium. Add prepared noodles, sauce mixture, steak and any juices to pan. Stir-fry 2 minutes until noodles are heated through.

STEP 5 Serve with soy sauce and chilli flakes. ■

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better cooking

[THE LATEST FOODIE NEWS, PRODUCTS AND TRENDS]

SCAN ME
Scan this QR code to shop these items.

EASY FREEZY

It's simple to make gelato and ice cream at home when pre-programmed functions do all the work for you! Treat yourself to the Ninja CREAMi Deluxe 11-in-1 Ice Cream and Frozen Treat Maker, $399, from Harvey Norman.

SUMMER FLAVOURS

At their seasonal peak, the only difference between a peach and nectarine is the gene that makes a peach 'fuzzy'. Store either fruit in the fridge for one or two days, but eat them at room temperature for the best flavour.

Grill seekers

Barbecue smaller ingredients using the clever 30cm HexClad Hybrid BBQ grill pan. Small holes on its base allow through heat and smoke. Items cook just like they're on the grill, but won't fall through the grates, $269.

A FISH FOR ALL SEASONS
35 seafood species you need to love more
SYDNEY FISH MARKET

FISH FAVES

Expand your seafood cooking confidence with tips on how to buy, prepare and cook often-forgotten seafood varieties. *A Fish For All Seasons*, $59.95, by Sydney Fish Market.

OAKRIDGE
OVATA

HERE'S CHEERS

Raise a toast to summer with this sparkler made in the Yarra Valley. Ovata by Oakridge Chardonnay Pinot Noir NV, $32, is bottle fermented, with bright floral and citrus flavours and notes of brioche and toast. ■

Stonefruit photography John Paul Urizar. Prices are approximate and a guide only.

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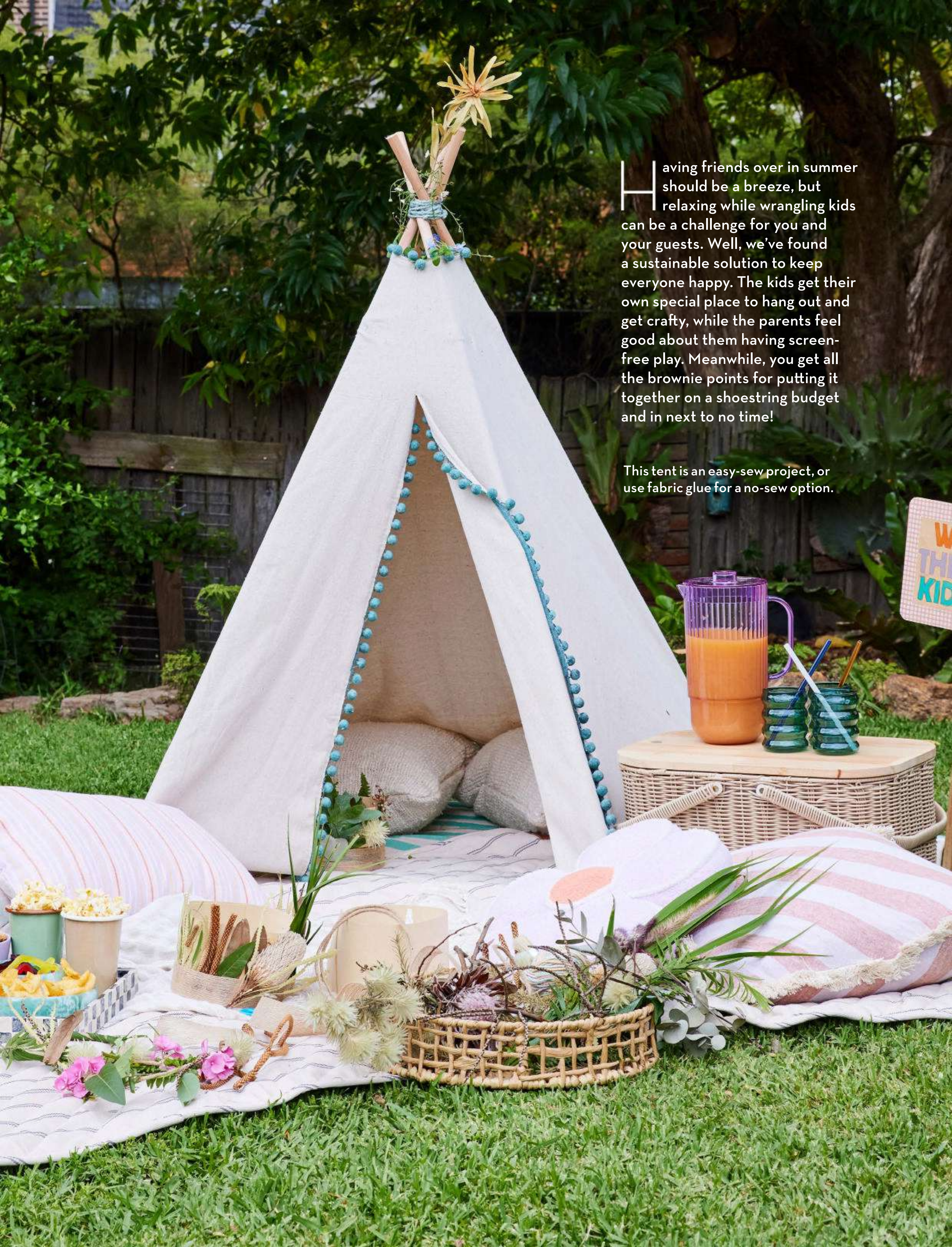
Wild & free

Make summer a boredom-free zone for the younger ones. Build them a simple garden getaway where they can get creative with nature and let their imaginations soar free.

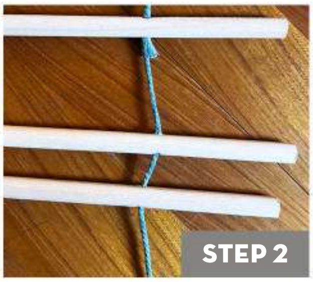


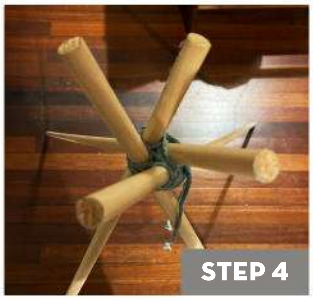
Having friends over in summer should be a breeze, but relaxing while wrangling kids can be a challenge for you and your guests. Well, we've found a sustainable solution to keep everyone happy. The kids get their own special place to hang out and get crafty, while the parents feel good about them having screen-free play. Meanwhile, you get all the brownie points for putting it together on a shoestring budget and in next to no time!

This tent is an easy-sew project, or use fabric glue for a no-sew option.

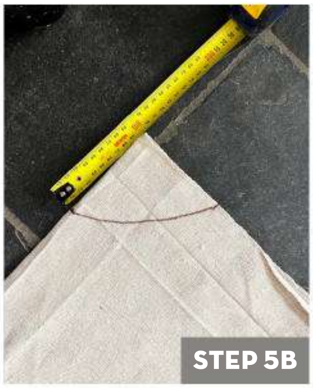
EASY STEPS TO BUILDING A KID-SIZED TENT

This simple structure can be placed indoors or outdoors and will keep the kids entertained for hours. It's just as useful for sleepovers as afternoon get-togethers.


STEP 2


STEP 4

STEP 5A


STEP 5B

FOR PROJECT SUPPLIES, SEE P176

Gather your supplies

- 19mm x 3m dowel (2)
- 2.7 x 3.7m canvas dropcloth
- Macrame cord
- 3m pom-pom trim
- hook and loop strips

You'll also need

Tape measure; pencil; handsaw; drill; 80-grit sandpaper; plastic sewing needle; peg; scissors; iron; sewing machine (or hemming tape and fabric glue for a no-sew option).

Safety notes

When operating power tools, wear safety glasses, a mask and earmuffs, and tie your hair back.

STEP 6

STEP 8

Here's how

STEP 1 Measure, mark and cut dowel to make four 1.5m poles. Measure and mark a cross 13cm from one end of all poles. Drill a hole through marked cross on all poles. Sand all sawn edges and drilled holes.

STEP 2 Thread needle with macrame cord, then thread through all poles.

STEP 3 Gather cord and intertwine pole ends. Tie a knot to secure pole ends.

STEP 4 Spread opposite end of poles apart to form a square-based tent shape. Weave cord ends over and under the poles and tie knots to secure the tent top. Wrap remaining cords around knots and tie off a final double knot.

STEP 5 Measure, mark and cut drop cloth to 3.6m x 1.8m. Fold into a square. To draw a curve for the bottom edge of the tent, use cord,a peg and a pencil (as a makeshift protractor) to intersect corners on the folded drop cloth. Draw a curve for the top edge so it intersects 10cm from the corner.

STEP 6 Cut along both marked curves, then open fabric out. Fold and iron a 25mm hem around curves. Sew or glue hems. (Or use hemming tape and an iron.)

STEP 7 Fold fabric in half so raw edges align. Starting at the top, pin and then sew (or glue) a 20cm length seam (1.5cm wide) to join the tent above the tent opening. Backstitch at ends so the seam is secure.

STEP 8 (optional) Sew or use fabric glue to attach pom-pom trim along the tent opening and top curve.

STEP 9 Drape the canvas around the tent frame and adjust until it is stretched equally around the frame. Attach hook and loop strips to bottom and top of poles to hold canvas in place.

WHERE
THE COOL
KIDS ARE

Make sure your kiddos stay hydrated in the summer heat. Have cool drinks close by and easy to access.

Photography Alan Jensen; styling Kate Walsh, Tiff Bancroft; project Tiff Bancroft

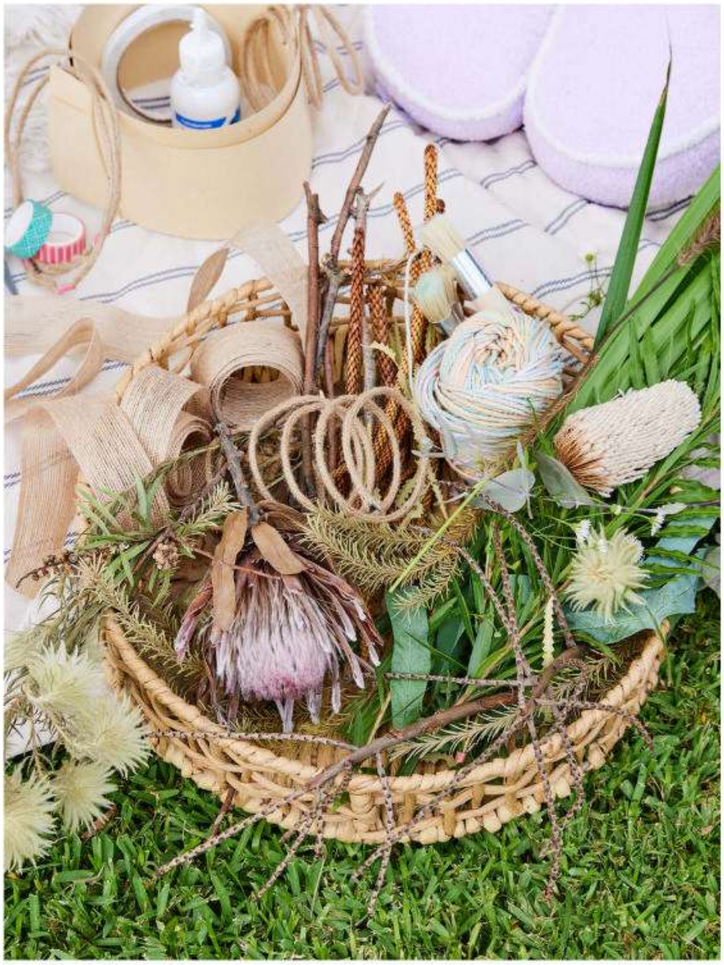
This play tent is simple to make and provides endless fun.

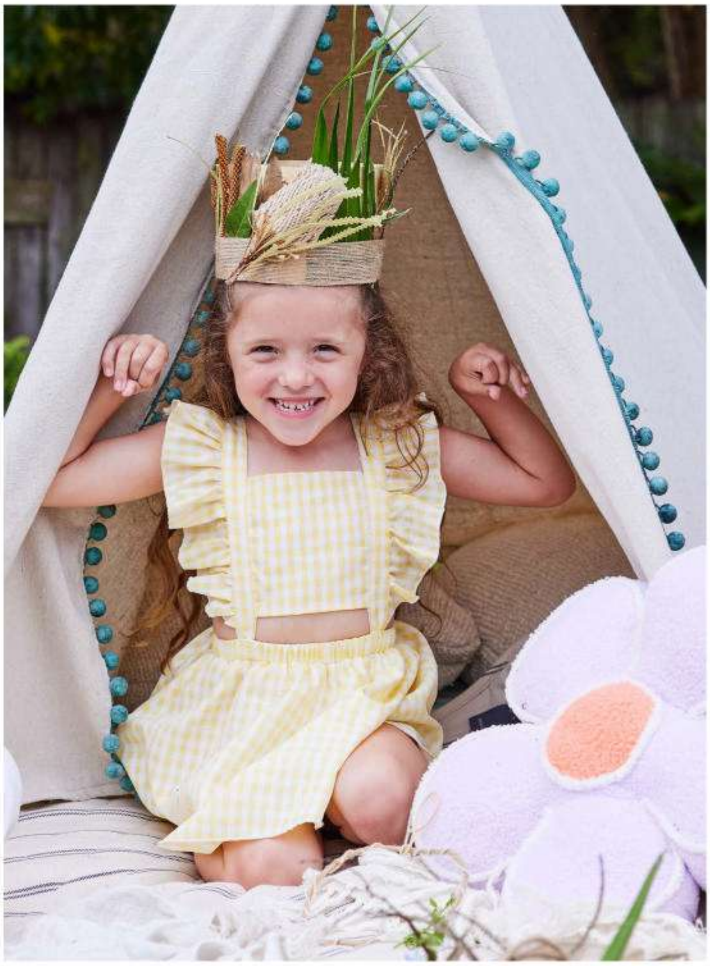
MAKE YOUR OWN nature crown

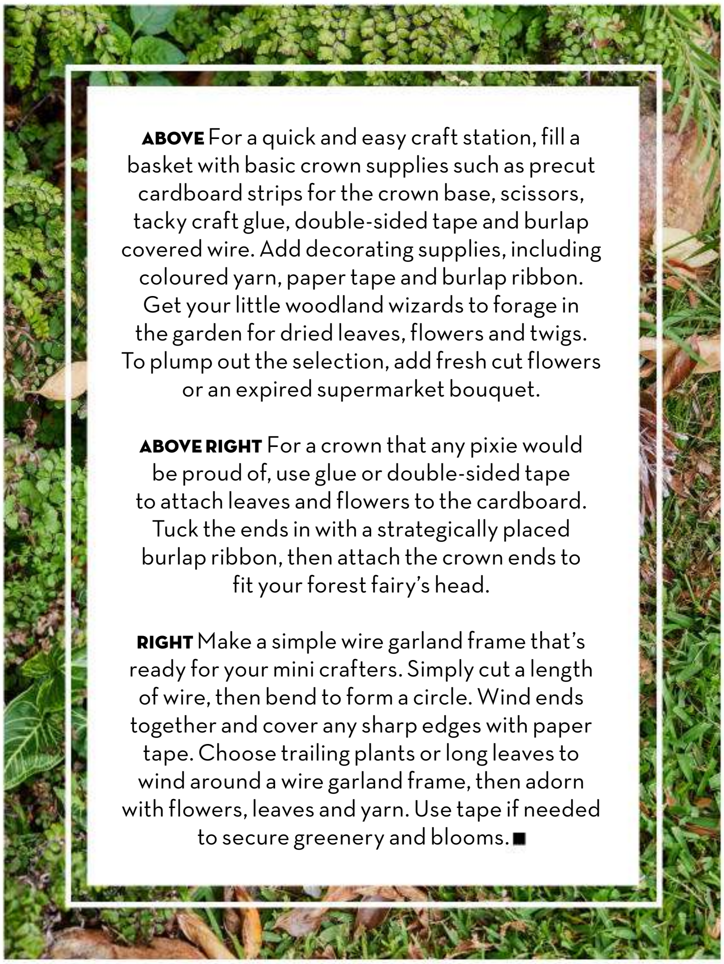
Old-fashioned play that's new fun for youngsters and (mostly) free.

A basket of flowers, greenery, cardboard and tape is an entertainment station for summer parties.

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS ON P176



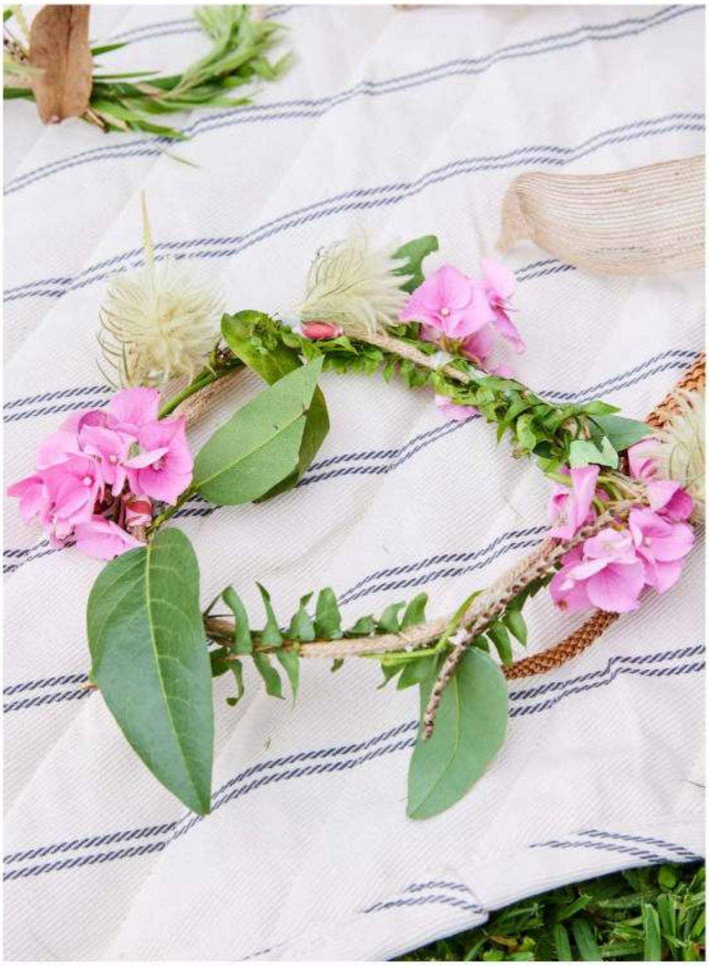




ABOVE For a quick and easy craft station, fill a basket with basic crown supplies such as precut cardboard strips for the crown base, scissors, tacky craft glue, double-sided tape and burlap covered wire. Add decorating supplies, including coloured yarn, paper tape and burlap ribbon. Get your little woodland wizards to forage in the garden for dried leaves, flowers and twigs. To plump out the selection, add fresh cut flowers or an expired supermarket bouquet.

ABOVE RIGHT For a crown that any pixie would be proud of, use glue or double-sided tape to attach leaves and flowers to the cardboard. Tuck the ends in with a strategically placed burlap ribbon, then attach the crown ends to fit your forest fairy's head.

RIGHT Make a simple wire garland frame that's ready for your mini crafters. Simply cut a length of wire, then bend to form a circle. Wind ends together and cover any sharp edges with paper tape. Choose trailing plants or long leaves to wind around a wire garland frame, then adorn with flowers, leaves and yarn. Use tape if needed to secure greenery and blooms. ■



Photography Alan Jensen; styling Kate Walsh, Tiff Bancroft; project Tiff Bancroft

better finance

[MANAGE YOUR BUDGET WISELY FROM YOUR DESKTOP AND MOBILE]

— Put your spending on a diet —

Take an app-y approach to making your money go further.

RUN THE NUMBERS

Want an easy way to make a budget? Use the handy budget template on the government's MoneySmart website. It lets you focus on what money is coming in and where it goes. You can also create custom items. Download the Excel spreadsheet version if you want to access your budget across multiple devices. Simply go to **moneysmart.gov.au** and search for 'budget planner'.

GET REMINDERS

Avoid late fees by using the GetReminded app. Load in your regular bills, subscriptions and insurance policies. You'll get alerts before bills are due, and annual reminders to check you're still on the best plans. Get it from the App Store or Google Play.

COMPARE THE PRICES

Apps, including WiseList and Frugl Grocery, compare prices between supermarkets. An oldie and goodie, Half Price, lists all the half-price discounts at Coles and Woolies in any given week. If you're on the hunt for items beyond your grocery list, take a look at the Zyft app. Download from the App Store or Google Play.

WORDS OF WISDOM

Nothing is impossible.
The word itself says 'I'm possible'.

– Audrey Hepburn, former actor and UNICEF Goodwill Ambassador

This financial information is general in nature and does not take into consideration your personal circumstances. If you need advice, please seek out a licensed financial adviser.

OTHER MONEY APPS

GET CASH BACK

On cashback apps such as ShopBack, each time you make a purchase with one of the linked retailers, the platform receives a commission and then you receive part of this commission as cashback.

ROUND IT UP

Trading apps such as Raiz let you make micro-investments from spare change. It rounds up your purchases to the nearest dollar and invests the 'spare change' into a diversified portfolio of assets. It costs from $3.50 a month. Sharesies and CommSec Pocket are other apps to look at.

TRACK YOUR $$$

The free version of PocketSmith Sidekick lets you make up to 12 budgets and get a six-month projection of your finances. Goodbudget Budget Planner, Frollo and Up are other options. Many banks' own apps also have a spend-tracker feature. ■

Photography Adobe Stock; words Andrea Black

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[1] Cover excludes death or terminal illness as a result of self-inflicted injury in the first 13 months. Terminal illness diagnosis with 24 months or less to live.

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GET PARTY READY

Time to debut a new look? Check out these sizzling make-up trends.

GOLD DUST WOMAN

Metallic accents in make-up are reminiscent of the '90s and Y2K, and their sparkle hasn't dimmed. They're perfect for adding extra dimension, especially to your eyes.

Here's how

STEP 1 Prime your eyelids
Apply eye primer to maximise the vibrancy of eyeshadows and prolong crease-free results.

STEP 2 Try a little shadow play
Use matt shadow to define and contour eyes, then blend metallic or shimmery shades over the mobile part of your lids. Finish with a dot of shimmer at the inner corner of eyes.

STEP 3 Lash out
Apply a coloured or black mascara for maximum impact.

TRY **1 Fenty Beauty** Pro Filt'r Amplifying Eye Primer, $38, from Sephora. **2 Australis Cosmetics** Up In Smoke Eyeshadow Palette, $21.95. **3 Charlotte Tilbury** The Beautyverse Palette, $120. **4 Diorshow** Pump 'N' Volume XXL Volume Squeezable Mascara in Blue, $63, from Sephora.

4
DIORSHOW
Dior
1
FENTY BEAUTY
2
3
CharlotteTilbury

LUSCIOUS LIPS

Lipstick has always been a go-to for adding a boost of colour to your face. But having it smudged around your mouth – like after you have been sucking on a lollipop – was to be avoided at all costs. Not anymore. Enter Lollipop lips. It's a trending way to make your lips look juicy and plump.

Here's how

Use your finger to tap a lip tint or stain all over the lips and follow with a hydrating lip balm. Or mix lip oil and tinted lip balm.

TRY **1 Sephora Collection** New Cream Lip Stain, $24. **2 Australis Cosmetics** Lip Blur, $16.95. **3 Huda Beauty** Lip Blush Creamy Lip & Cheek Stain, $39, from Sephora. **4 Dermal Therapy** Tinted Lip Balm, $8.99, from Chemist Warehouse.

SMOKY MEETS CAT'S EYES

This trend brings together two classics: smoky eyes, with layers of smouldering matt and shimmer shades, and cat eyeliner. It's a great look for a glam event or night out.

Here's how

STEP 1 Create a base Apply a neutral shade to your eyelids, into the crease lines and over the area just above.

STEP 2 Build layers Apply deeper shades to the outer corners of your lids and along your lash lines, gradually softening the intensity towards the crease lines and inner corners of your lids. If you like, finish with a touch of shimmer on your lids.

STEP 3 Line them up For the cat's eyes, you'll need a fine-tipped liquid eyeliner. Starting at the outer corner of your lower lashes, follow the natural curve up and out to create a short, fine line. Next, create a triangle by doing a second line from the outer tip of the first line across to the outer corner of your upper lashes. Fill in the gap, see if you need to make any corrections, then apply mascara.

TRY **5 By Terry** Ombre Blackstar Cream Eye Shadow, $62, from Mecca. **6 NYX Professional Makeup** Epic Wear Liquid Liner, $20.99, from Priceline. **7 Maybelline New York** Lash Sensational Sky High Mascara, $25.99, from Priceline. **8 Rare Beauty** Perfect Strokes Matte Liquid Eye Liner, $41, from Sephora.

Photography Getty Images

IT'S ONLY NATURAL

Less-is-more make-up is easy to apply. When you want to take it up a notch for the evening, simply add a swipe or two of eyeshadow and wear a bolder lip shade.

Here's how

STEP 1 Prep and prime Apply moisturiser to clean skin. Let it settle for a few minutes, then apply a primer to help your make-up last longer.

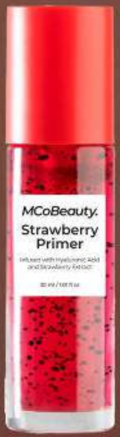
STEP 2 Enhance your complexion Apply a BB cream or tinted moisturiser that matches your skin tone. If you have redness or discolouration, a sheer foundation will give you better coverage. Apply to the centre of your face and blend outwards.

STEP 3 Shape your brows Use a brow pencil that matches your brow colour to fill in sparse areas with hair-like strokes. Finish with a clear or tinted brow gel to comb your brows and set them in place.

STEP 4 Define your eyes To make your lashes look thicker, run a soft eye pencil in dark brown or black along the base of your lashes. Follow with mascara.

STEP 5 Boost your radiance Give your cheeks a dewy glow using a cream blush. Dab a little on to the apples of your cheeks and blend out and upwards. Dab a little on lips for colour.

TRY **9 MCoBeauty** Strawberry Primer, $24. **10 Rimmel London** BB Cream SPF15, $16.95, from Priceline. **11 Natio** Tinted Moisturiser SPF20, $20.95, from Priceline. **12 Nude By Nature** Hydra Stick Lip & Cheek, $29.95, from Priceline. **13 Merit Beauty** Clean Lash Lengthening Mascara, $42. ■

9


10

RIMMEL LONDON
SPF 15
BB CREAM
MEDIUM
9in1

11

NATIO
TINTED MOISTURISER SPF 20
BEIGE

12

nudebynature

13

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better health

[THE LATEST NEWS, PRODUCTS AND TRENDS]

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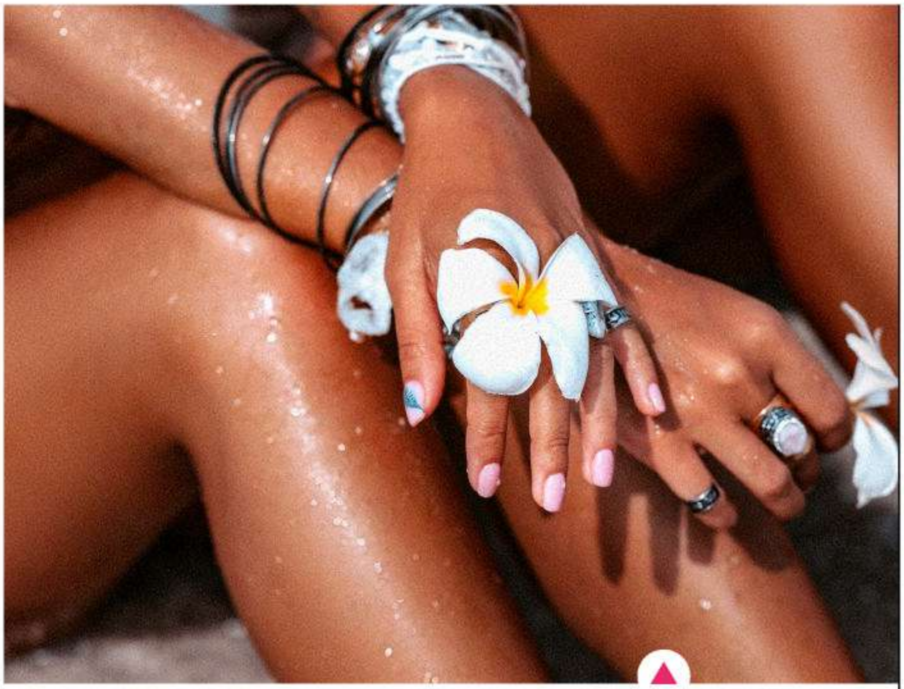

Derma Angel
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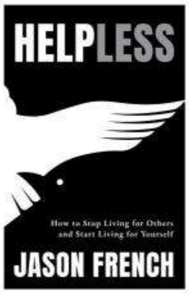
Clearing
Derma Angel
ACNE PATCH
Soothing
Derma Angel
ACNE PATCH
Lightening

SKIN STICKERS

Pimples can sap a person's self-confidence, but a Derma Angel Acne Patch could help. The patches are long lasting, ultra thin and can be worn under make-up. Available in day or night options, they're $8.99 a pack or from $21.95 for three packs through **chemistwarehouse.com.au**

GOOD READS

BEING REAL


HELPLESS
How to Stop Living for Others and Start Living for Yourself
JASON FRENCH

New year, fresh start. *Help Less*, by accredited life coach Jason French (Soul Ignition, $37), outlines a four-step method to reconnect with your true self and embrace emotional safety. It's a journey from feeling lost in life to living with purpose and unlocking your potential. Order it from **jasonfrench.com.au**

NO SUGAR

DRINK DIFFERENT

Remedy Sodalys are calorie-conscious like a diet soft drink, but have no artificial sweeteners or added sugar. Even better, they start with a base of apple cider vinegar, which contains gut-friendly prebiotics claimed to aid in digestion. They're $8 (four-pack) from **woolworths.com.au**

NO SUGAR
Remedy
Sodaly
Remedy
Sodaly
Remedy
Sodaly
Remedy
Sodaly

SUN SMART

UV radiation from the sun helps our bodies produce vitamin D that supports calcium absorption, but too much UV can cause skin cancer. To take a balanced approach to UV exposure, use sun protection on days the UV Index is 3 or higher. For daily updates, get the Cancer Council's SunSmart Global UV app from the App Store or Google Play.

MEN'S BUSINESS

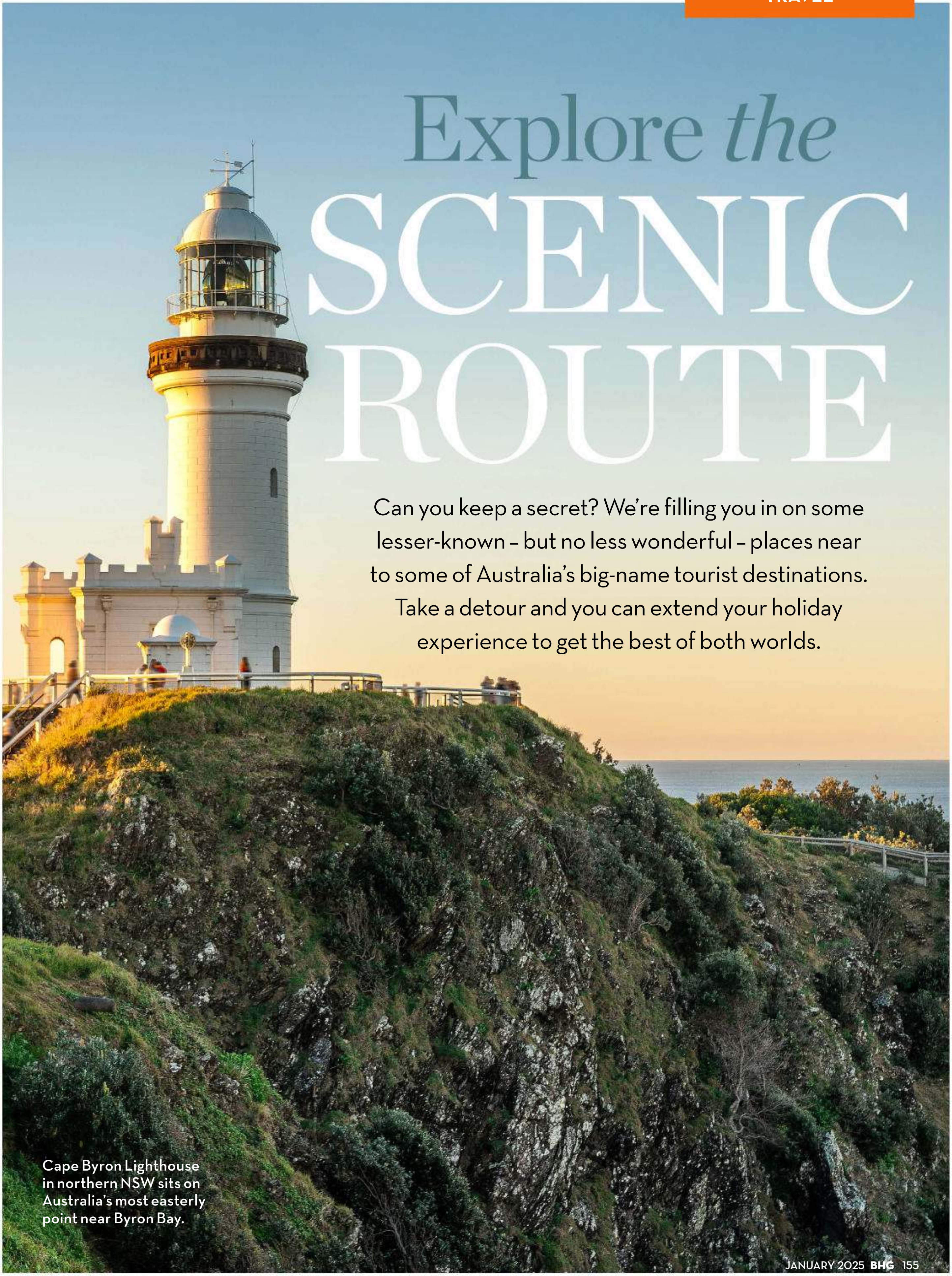
Does he need a lift? This supplement is formulated to support men's health by making the nutritional benefits of eating Australian Certified Organic beef organs accessible in daily life. Men's Innate Energy Capsules, $59.95 for 160 capsules, are from **cellsquared.com.au** ■

CELL SQUARED
MEN'S INNATE ENERGY
SUPPORTS VITALITY + STAMINA

Content is informational only and not professional advice. Prices are approximate and a guide only.

Explore *the* SCENIC ROUTE

Can you keep a secret? We're filling you in on some lesser-known – but no less wonderful – places near to some of Australia's big-name tourist destinations. Take a detour and you can extend your holiday experience to get the best of both worlds.



Cape Byron Lighthouse in northern NSW sits on Australia's most easterly point near Byron Bay.

1

HOTSPOT
Byron Bay, NSW

Part of the Northern Rivers region of NSW, 790km north of Sydney, Byron Bay is Australia's easternmost paradise. This gentrified 'hippie' beach town is a tourist favourite for good reason. Its perks include a stunning coastal walk, world-class surf, quality hotels that blend sophisticated design with beachside calm, and a restaurant scene to rival Melbourne's. The Bay is also home to many local designers. Shop for ethical threads, super-chic homewares and one-of-a-kind finds. And while you're exploring the town, you might even spot one of the Hemsworths.

There's a stretch of sand for every pastime in Byron Bay, from building castles to catching waves – or rays.

> “If you're after undiscovered serenity closer to Sydney, consider Yamba.”

If you're after epic surf breaks and other aquatic activities, Yamba has these in spades, along with its own lighthouse.

Add on
Yamba, NSW

There's much more to the Northern Rivers region than the Byron scene. There's Yamba, for starters. This once-sleepy town is getting popular with families seeking the perfect beach holiday. Yamba still has a small-town feel and has maintained a laid-back vibe without the crowds. It doesn't have large resorts and masses of high-end boutiques, and that's what makes it special. And did we mention Angourie National Surfing Reserve has one of the best right-hand point breaks in the country? Yamba is a great place to learn how to surf, and the cost of accommodation is reasonable. Other activities are hiking, fishing and boating.

2

HOTSPOT
Hunter Valley, NSW

Move this gastronomic mecca to the top of your bucket list, then adjust your belt so you can indulge in good food and even better wine. It's a scenic three-hour drive north of Sydney and, some might say, has the most picturesque wine country outside of Italy. It's the oldest wine region in Australia, with more than 150 wineries. You can even get a breathtaking bird's-eye view aboard a hot-air balloon.

Add on
Newcastle, NSW

It's well worth adding this harbour city to your itinerary to round out your holiday – especially if you were planning on driving from Sydney to the Hunter's vineyards. Explore the beautiful coastline on a walk from Nobbys Beach to Merewether Beach, then make a splash in the town's famed ocean baths. Feeling adventurous? Try your daredevil hand at the Treetops Adventure park with suspension bridges, ziplines and obstacles high up in the tree.

Take a blissful sunrise hot-air balloon flight and get an aerial view of the Hunter Valley's picturesque landscape.

3

HOTSPOT

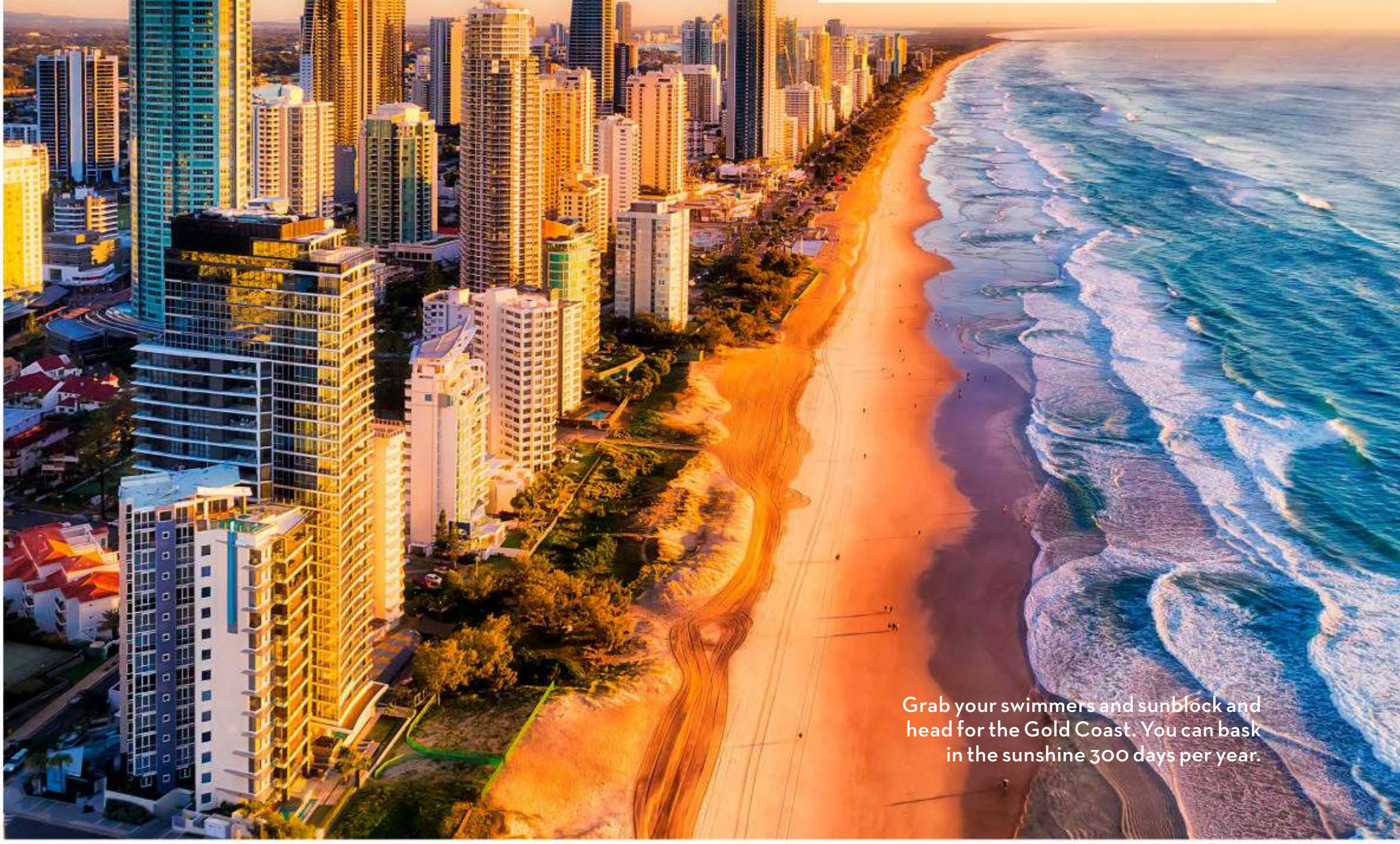
Gold Coast, Qld

With its golden sands, clean, well-patrolled beaches, endless opportunities for scuba diving and surfing, year-round sunshine and heart-pumping theme parks, the Gold Coast deserves to be ranked as one of the happiest places to stay. And did you know this popular holiday haven has more canals than Italy's Venice? Broadbeach and Mermaid Waters are a couple of canal-laced hoods worth seeking out. The warm weather here also means the fun lingers later into the night, when you can explore this summery city's thriving food and drink scene. It's also got kids well and truly covered with plenty of entertainment on offer.

Add on

South Stradbroke Island, Qld

The southern part of Straddie is perfect for Gold Coast daytrips. There are water taxis departing from mainland marinas, including Runaway Bay. Within 20 minutes, you'll arrive at a remote-feeling oasis. South Straddie has secluded spots, surf beaches, kayaking, jet-skiing and more. Prefer to stay dry? A must-do walk is the Alcheringa Trail. Pick up a map at Couran Cove eco resort, and learn about the southern isle's Aboriginal history on a self-guided wander along the Rainforest Boardwalk and through mangroves.



Grab your swimmers and sunblock and head for the Gold Coast. You can bask in the sunshine 300 days per year.

4

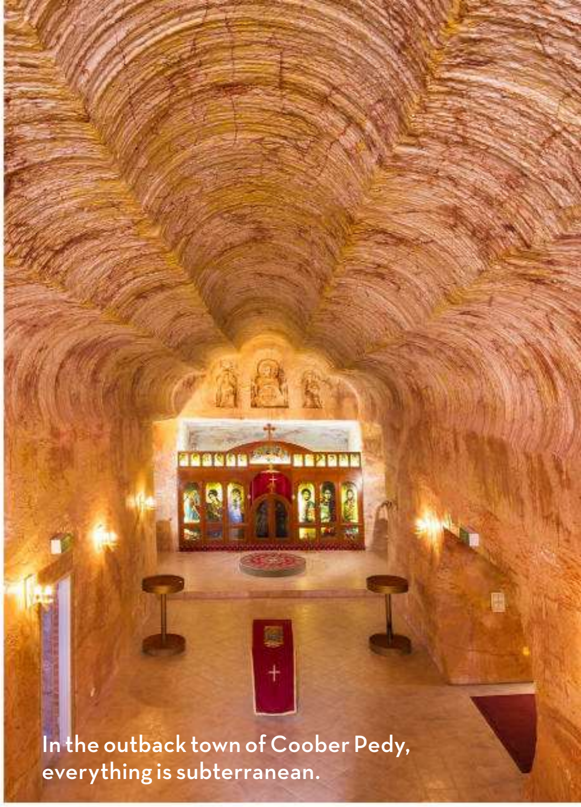
HOTSPOT
Perth, WA

It's easy to see why WA's capital was ranked as the number one city in the world to visit by over 170,000 travellers in a recent Flight Centre survey. This vibrant town of 2 million is loved for its laid-back vibe and easy-going nature. It helps that its weather is in a cool range of 20-26 degrees Celsius year-round. There are so many things to do in Perth, regardless of budget: surfing or snorkelling at idyllic beaches, exploring Kings Park, visiting the museums or watching wildlife.

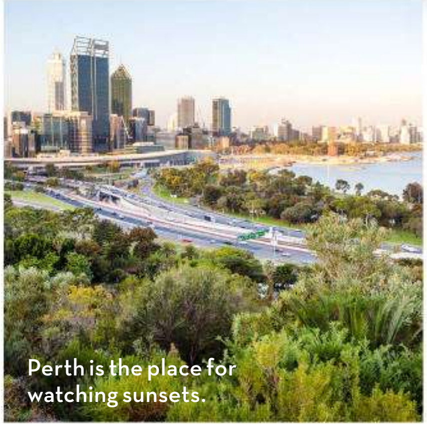
5

HOTSPOT
Coober Pedy, SA

The otherworldly landscape of this famed opal-mining town in the Aussie outback looks like something straight out of a movie – probably because it is (think *Mad Max Beyond Thunderdome*). The opal mines, organised opal 'noodling', no-grass golf course and underground houses, churches and hotel rooms – designed to beat the hot, hot summers here – have been tourist drawcards for years.



In the outback town of Coober Pedy, everything is subterranean.



Perth is the place for watching sunsets.

Add on
Kangaroo Island, SA

This wildlife island wonder, 13km off the coast of SA, is the perfect antidote to your stay in the desert. To your to-dos, add Flinders Chase National Park, home to your all-time favourite Aussie animals. And, yes, there are kangaroos in this 'zoo with no fence', but they're shorter, stockier and have darker brown fur than mainland roos. Get on top of the world and hike 500 steps up to Prospect Hill, the island's highest point. Or just lean back and let island life happen. Take a dip in Stokes Bay, enjoy local food and wine under a 120-year-old fig tree or unwind at a day spa.

Add on
Shark Bay, WA

Only a two-hour flight away from Perth is Australia's largest bay. This World Heritage-listed site is a delight for nature-lovers. Swim alongside bottlenose dolphins, body roll down red sand dunes, hook fantastic eating fish, put your 4WD through its paces and walk on a beach made entirely of shells. Here, you'll find 28 shark species (but no fatalities have ever been recorded!). The Shark Bay area takes in the town of Denham, nearby Monkey Mia and Hamelin Pool, and the Francois Peron and Dirk Hartog Island national parks.

Plan an escape to a natural paradise, and the westernmost point of Australia – Shark Bay in WA's Gascoyne region.

HOTSPOT
Hobart, Tas

When mainlanders plan trips to the Apple Isle, Hobart is a common starting point – but where do you begin? See early settlement houses at Battery Point, head up to the summit of kunanyi/Mount Wellington to take in the harbour views, or stroll around galleries, including the Museum of Old and New Art (Mona) on the Berriedale peninsula. There are plenty of restaurants to seek out, too, with a commitment to produce-driven dining. Stay near the bustling docks area of Salamanca Place so the lively markets, top-notch restaurants and artisan shops are all within reach.

Add on
Bicheno, Tas

Of course, there's lots to see outside the island state's capital in the south. Why not head north-east and pull into the friendly seaside town of Bicheno? Discover gorgeous coastal views, striking red lichen on granite outcrops and the impressive blowholes. Watch the local fishing fleet bring in hauls of rock lobster, abalone, salmon, mackerel, cod and trevally, then drive into The Lobster Shack and tuck into the day's catch. Offshore, Governor Island Marine Reserve is one of Australia's best temperate diving spots, with kelp-covered reefs and sponge gardens. Here you can snorkel, dive or stay dry on the Bicheno Glass Bottom Boat. Back on land, there are Tassie devils, roos, birds and reptiles to meet. And with Bicheno Penguin Tours you can visit a private rookery where you can mingle with charismatic little penguins.

> “Get up close to the penguins in Bicheno without disturbing their journey.”

Photography Getty Images, Adobe Stock; words Raffaela Pugliese

7

HOTSPOT

Kakadu, NT

Tucked into the Top End of NT, less than three hours' drive from Darwin, Kakadu is a World Heritage site and Australia's second biggest national park. This natural wonder is for anyone who wants to explore truly ancient landscapes. It includes more than 2000 plant species, a wide array of wildlife, and rare and endangered species. You'll also find a mosaic of varied landscapes, from rugged escarpments, towering waterfalls and lush rainforests to expansive wetlands. And the rich tapestry of Aboriginal rock art, dating back thousands of years, will have you entranced.

Add on

Nitmiluk National Park, NT

Extend your wilderness adventure and pivot towards Nitmiluk (Katherine Gorge). It may be a mere fraction of the size of Kakadu National Park, but it makes up for it with seriously impressive sights and terrain. It's renowned for its 13 spectacular gorges that wind their way through the sandstone country. Explore Nitmiluk by canoe and paddle up the gorge, enjoy a cruise at dawn or sunset, or check it out from above in a helicopter. If you travel now, during the wet season, there's an abundance of waterfalls and waterholes. ■

SCAN ME

Inspired for more travel? Scan to find the best ways to book a holiday on a budget!

better pets

[SUMMER CELEBRATION TIPS AND GRAND PLANS FOR NEXT YEAR]

IT'S TIME TO PAWTY!

Remember these essentials when you're entertaining with pets.

Summer with friends and family is all about fun and good cheer. But don't forget about your furry ones. You want your barbies and get-togethers to be safe and comfortable for your pets, too.

BEFORE THE PARTY

It's a good idea to give your dog a chance to burn off excess energy with a long walk and some playtime before your event begins.

If your pet is anxious with strangers, settle them in a quiet room to ease their stress. You could also try calming supplements, pheromone diffusers or pheromone collars. Or maybe their favourite blanket will do the trick!

Don't forget to leave toys, such as treat-filled puzzles or chews, to keep your furry friend entertained while you're busy with guests.

Also let your guests know ahead of time that you have a pet, so it's important to keep gates and doors closed, and party food out of reach.

AT PARTY TIME

When your get-together gets going, use covered bins and promptly clear plates to prevent your pup from gobbling up leftovers they shouldn't. Nuts, chocolate and alcohol are harmful for dogs. Cooked chicken bones can also potentially break and splinter, causing injuries.

Pets can be spooked by loud sounds, too, so watch the noise level. Remind guests, especially children, to respect your pet's safe space if it decides to retreat there.

You could also assign a trusted adult to keep an eye on your pet so it doesn't get into trouble or accidentally escape. And if your fur-friend is keeping its cool, reward its good behaviour with pats and treats.

NEW YEAR RESOLUTIONS

FOR YOU AND YOUR WOOFA

- **Get active together** on regular outdoor adventures, such as walks, hikes or dog-friendly park runs.
- **Learn a new skill** or trick every month, like 'high-five' or 'hide and seek' to keep your pet's mind sharp and build your bond.
- **Create a healthy eating plan** with portion-controlled meals. Try to limit snack-time temptations.
- **Explore new places** together such as dog-friendly parks, beaches, or cafes and pubs with pooch-appropriate outdoor areas.
- **Have playdates** with other pets and pet-loving friends to socialise.
- **Schedule regular health check-ups** for you and your pet, including teeth cleaning for both of you!
- **Try a new sport** or activity, such as doga (yoga with your dog), dog training and agility classes or scent work!
- **Volunteer together** at local events such as the annual RSPCA Million Paws Walk.
- **Capture your memories** together in photos or videos to enjoy! ■

Photography Getty Images

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H6346_Q225

SPLASH OF COLOUR

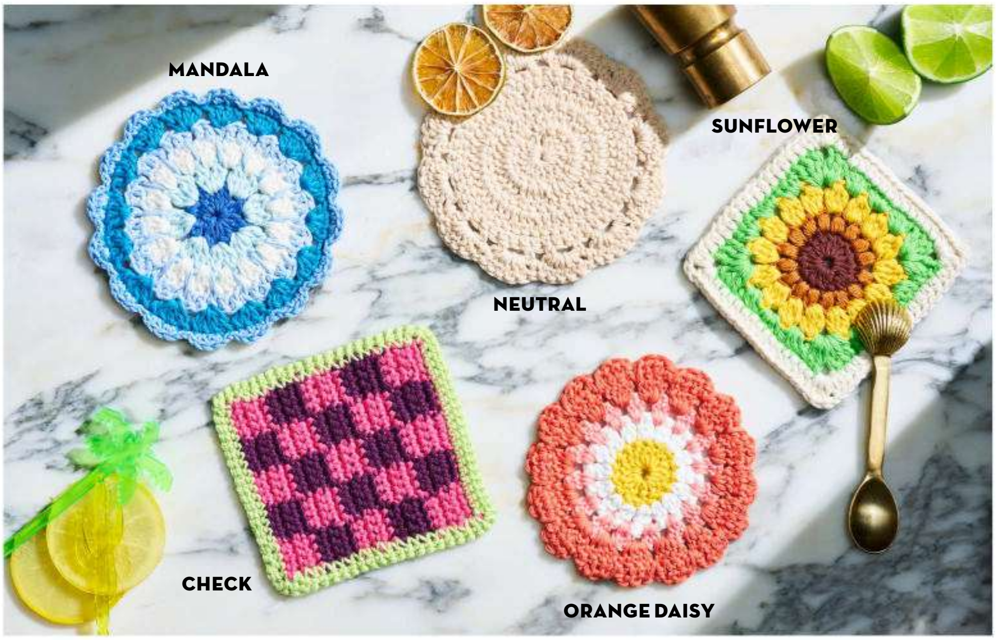
Crocheted coasters will keep drips and spills off the furniture. They're worked in cotton yarn, so are simple to wash or soak if needed.

CROCHET ABBREVIATIONS

approx = approximately; **beg** = begin/ning; **ch** = chain; **cl/s** = cluster/s; **dc** = double crochet; **dtr** = double treble; **htr** = half treble; **R** = round; **rep** = repeat/ing; **sk** = skip; **sp/s** = space/s; **ss** = slip stitch; **st/s** = stitch/es; **tr** = treble; **turning ch** = 1 or more ch worked at beginning of a row; **yrh** = yarn round hook.

BEFORE YOU START

- Quantities and project measurements are approximate. These projects have been designed for the yarns specified in the patterns. Using other yarns is likely to produce different results.
- Using specified yarn, make a 15cm tension square. Use pins or tape to mark a 10cm square inside the edges and count the number of stitches and rows in the space. Check against the tension recommended in the pattern. If you have fewer stitches, use a smaller crochet hook to rework the swatch until correct. If you have more stitches, rework the swatch using a larger crochet hook.
- Always check ball bands to make sure all the yarn of the same colour is from the same dye lot, and for care instructions.
- Australian abbreviations are used throughout instructions.



ALL COASTERS

You will need:

- 8 ply cotton yarn (each coaster uses between 10–20g of 8 ply cotton yarn)
- 3.5 mm crochet hook
- Darning needle
- Scissors or yarn cutter

Tension:
Coasters are made with a 3.5 mm hook and are about 10cm wide/diameter. Adjust your hook size to achieve the correct coaster size.

SUNFLOWER COASTER

Yarn: Paintbox Yarns 100% Cotton DK 125m/50g: Yarn A Coffee Bean (411), Yarn B Glorious Gold (466), Yarn C Buttercup Yellow (423), Yarn D Grass Green (430), Yarn E Vanilla Cream
Coaster is worked in rounds.

Uses special stitches:
2 treble cluster (2-tr), 3 treble cluster (3-tr), puff stitch (puff): yarn over, insert hook into stitch, yarn over again and pull up a long loop (3 loops on hook), yarn over, insert hook into the same stitch, yarn over again and pull up a long loop three more times (9 loops on hook), yarn over and pull through all 9 loops on your hook, ch1 to close puff.

Round 1: Using Yarn A into a magic loop, ch3 (counts as first tr), 15tr into loop, ss to top of beg ch-3, fasten off yarn, weave in ends. [16 sts]
Round 2: Join Yarn B into any st, ch1 loose, (puff stitch, ch1) repeat 16 times, ss to top of beg puff, fasten off yarn, weave in ends. [32 sts, 16 puffs]
Round 3: Join Yarn C into any sp between puffs, (ch2, 2-tr, ch2) counts as first 3-tr cluster and ch-2 sp (3-tr, ch2), repeat 15 times, ss to top of beg 3-tr cluster, fasten off yarn, weave in ends. [48 sts, 16 clusters]
Round 4: Join Yarn D into any sp between 3-tr, (ch4, 2dtr, ch2, 3dtr) into same sp, *3tr into next sp between cl, 3htr into next sp, 3tr into next sp, (3dtr, ch2, 3dtr) into next sp*, repeat from * 2 more times, 3tr into next sp, 3htr into next sp, 3tr into next sp, ss to top of ch-3, fasten off yarn, weave in ends. [68 sts]
Round 5 (Border): Join Yarn E into any corner sp, ch1, *(2htr, ch2, 2htr) in each corner, htr in next 15 sts* repeat from * 3 more times, ss to top of htr, fasten off yarn, weave in ends. [76 sts]

NEUTRAL COASTER

Yarn: Paintbox Yarns 100% Cotton DK 125m/50g: Vanilla Cream (408)
Coaster is worked in rounds.

Round 1: Into a magic loop, ch3 (counts as first tr in R1-R3), 15tr into loop, ss to top of beg ch-3 [16 sts]

Photography Tim Roberts; styling Michele Cranston; crochet projects by Lauren Faull-Ortiz, Instagram @bobbleandstitchau

Round 2: ch3, tr into st at base of ch-3, 2tr in each st around, ss to top of beg ch-3 [32 sts]
Round 3: ch3, tr into st at base of ch-3, tr, (2tr in next st, tr in next st) rep 15 times, ss to top of beg ch-3. [48 sts]
Round 4: ch1, dc into same st at base of ch-1, dc in each st around, ss to top of beg ch-1. [48 sts]
Round 5: ch3 (counts as dc + ch2), sk1, dc in next st, (ch2, sk1, dc in next st) repeat 22 times, ch2, ss to top of beg ch-1. [72 sts, 24 ch-2 spaces]
Round 6: ch1, (dc into next ch-2 sp, 5tr into next ch-2 sp) repeat 12 times, ss to top of first dc, fasten off yarn, weave in ends. [72 sts, 12 shells]

ORANGE DAISY COASTER

Yarn: Paintbox Yarns 100% Cotton DK, 125m/50g:
Yarn A Mustard Yellow (424),
Yarn B Paper White (401),
Yarn C Vintage Pink (456),
Yarn D Blood Orange (420)
Coaster worked in rounds
Uses special stitches:
2 treble cluster (2-tr)

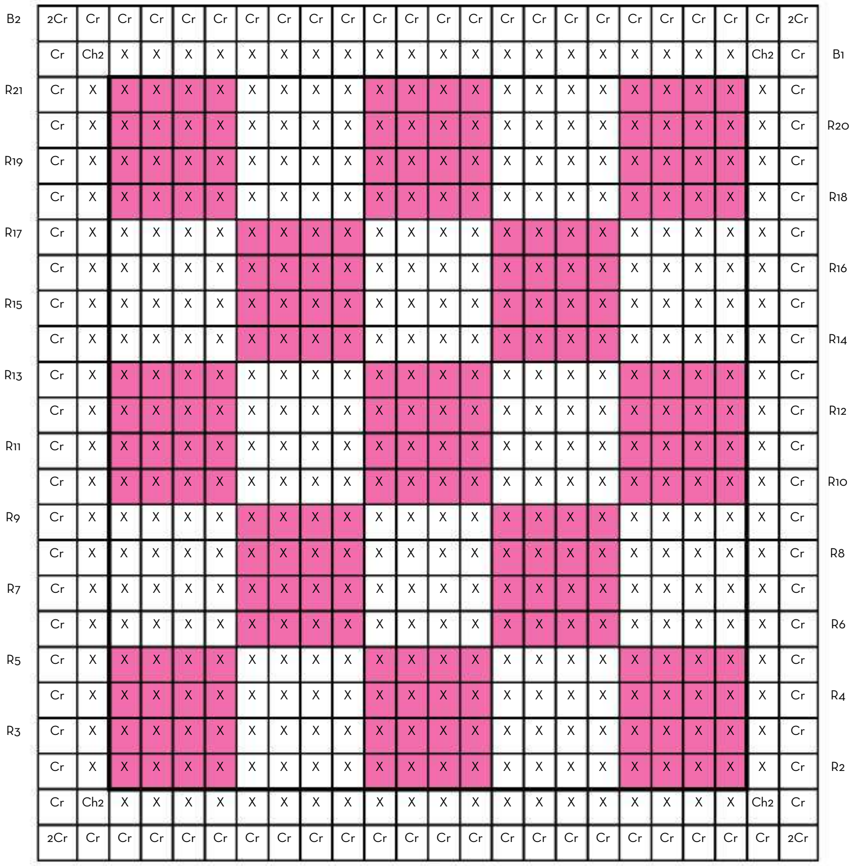
Round 1: Using Yarn A into a magic loop, ch3 (counts as first tr), 15tr into loop, ss into ch-3 sp, fasten off yarn, weave in ends. [16 sts]
Round 2: Join Yarn B into any st, (ch2, tr, ch1) into same st (counts as 2-tr and ch-sp), (2-tr, ch1 into next st) repeat 15 times, ss into top of first 2-tr, fasten off yarn, weave in ends. [32 sts]
Round 3: Join Yarn C into any ch-sp, ch3, 2tr into same space, (3tr into next ch-sp) repeat 15 times, ss into top of ch-3, fasten off yarn, weave in ends. [48 sts]
Round 4: Join Yarn D between any 3tr group, ch3, 3tr into same space, (4tr between next 3tr group) repeat 15 times, ss into top of ch-3, fasten off yarn, weave in ends. [64 sts]
Round 5: Into each 4dc group work (htr, tr, tr, htr, ss between clusters) repeat 16 times. [80sts].
Note: The first htr is always worked into first st of the 4tr group from the previous round which may be slightly behind the ss.

CHECK COASTER

Yarn: Paintbox Yarns 100% Cotton DK 125m/50g:
Yarn A Bubblegum Pink (451),
Yarn B Pansy Purple (448),
Yarn C Lime Green (429)
Coaster is worked in rows (except for border). Colour changes happen before you pull your final yarn through the previous stitch. Carry across the previous colour by working stitches over the top of the yarn.
In this pattern: [BP] use colour Bubblegum Pink, [PP] use colour Pansy Purple.

Row 1: Using Yarn A [BP] ch21. [base ch of 20 + 1 turning ch]
Row 2: Into second ch from hook, dc into next 4ch, ([PP] dc4, [BP] dc4) repeat 1 more time, ch1 and turn work. [20 sts]
Row 3: [BP] dc4, ([PP] dc4, [BP] dc4) repeat 1 more time, ch 1 and turn work. [20 sts]
Rows 4-5: Repeat row 3. [20 sts]
Row 6: Change to [PP] dc4, ([BP] dc4, [PP] dc4) repeat 1 more time, ch1 and turn work. [20 sts]
Rows 7-9: Repeat row 6. [20 sts]
Rows 10-21: Repeat rows 2-9 two more times, then repeat rows 2-5 one more time, fasten off, weave in ends. [20 sts]
Border Round 1: Join Yarn C into first st of Row 21, ch1 and dc into same st, dc into every stitch across [20 sts], ch2 (to make corner), dc evenly in every row down side [20 sts], ch2 (to make bottom corner), dc into every ch across bottom row [20 sts], ch2, dc in every row up side [20 sts], ch2, ss into top of 1st dc. [88 sts]
Border Round 2: ch1, crab stitch into every st and 2 crab sts into corners, ss into top of first st. [88 sts]

ENLARGE TO A SUITABLE SIZE



B2	2Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	2Cr	
	Cr	Ch2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	Ch2	Cr	B1
R21	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	
	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	R20
R19	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	
	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	R18
R17	Cr	X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	X	Cr	
	Cr	X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	X	Cr	R16
R15	Cr	X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	X	Cr	
	Cr	X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	X	Cr	R14
R13	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	
	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	R12
R11	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	
	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	R10
R9	Cr	X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	X	Cr	
	Cr	X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	X	Cr	R8
R7	Cr	X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	X	Cr	
	Cr	X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	X	Cr	R6
R5	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	
	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	R4
R3	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	
	Cr	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	X	X	X	🟥X	🟥X	🟥X	🟥X	X	Cr	R2
	Cr	Ch2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	Ch2	Cr	
	2Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	Cr	2Cr	

MANDALA COASTER

Yarn: Paintbox Yarns 100% Cotton DK 125m/50g: Yarn A Sailor Blue (440), Yarn B Washed Teal (433), Yarn C Paper White (401), Yarn D Summer Sky Blue (463), Yarn E Jewel (472), Yarn F Dolphin Blue (437)

Coaster is worked in rounds.

Uses special stitches:

2 treble cluster (2-tr) and treble spike stitch (tr spike): work like a tr but into the stitch of a previous round – yarn over, insert hook into stitch of indicated previous round, yarn over, pull hook through stitch and loosen so it is extended to height of current row, yarn over, pull through first loop on hook, yarn over, pull through both loops on hook.

Round 1: Using Yarn A into a magic loop, (ch2, tr, ch1) counts as first 2-tr and ch-1, (2-tr, ch1) repeat 7 times, ss into top of first 2-tr, fasten off, weave in ends. [16 sts, 8 clusters]

Round 2: Join Yarn B into any ch-sp, (ch2, tr, ch1, 2-tr, ch1) into same ch-sp, *into next ch-sp (2-tr, ch1) two times* repeat from * into next 6 ch-sp, ss into top of first 2-tr, fasten off, weave in ends. [32 sts, 8 double clusters]

Round 3: Join Yarn C into any ch-sp, ch3, 2tr into same ch-sp, 3tr into next 15 ch-sp, ss into top of ch-3, fasten off, weave in ends. [48 sts, 16 tr clusters]

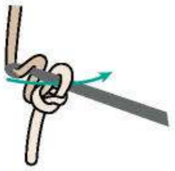
Round 4: Join Yarn D into middle tr of any cluster, ch1, htr into same st, htr into next st, 1tr spike stitch working into top of 2-cl in Round 2, sk1, (htr into next two st, tr spike) repeat 15 times, ss into top of first htr, fasten off, weave in ends. [48 sts]

Round 5: Join Yarn E into any tr spike, ch3 (counts as first tr), 3tr into same stitch, (4tr into next tr spike) repeat 15 times, ss into top of ch-3, fasten off, weave in ends. [64 sts]

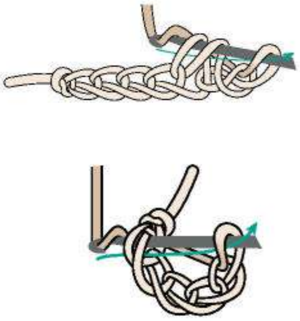
Round 6: Join Yarn F into the first tr of any 4tr group and into each group work *ss, (1dc, 1htr), (1htr, 1dc), ss* repeat 16 times, ss into first ss, fasten off, weave in ends. [96 sts]

Note: The first ss is always worked into first st of the cluster and the second ss into the last st of the cluster.

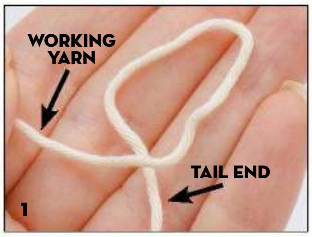
CHAIN (CH)



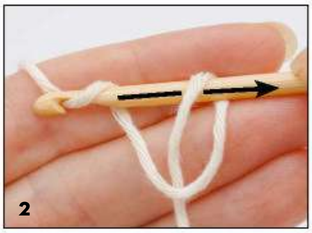
SLIP STITCH (SS)



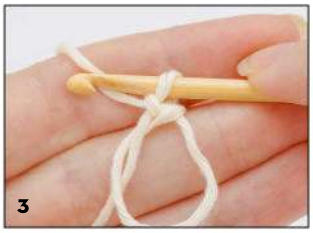
MAGIC LOOP



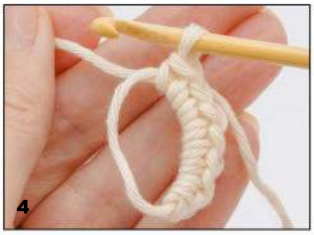
To start a magic loop, don't make a slip knot. Instead, make a loop with the yarn, leaving a tail around 10cm long. Make sure the tail end is under the working yarn.



Next, insert your hook into the loop from front to back. Wrap the working yarn around the hook and pull the yarn through the loop.

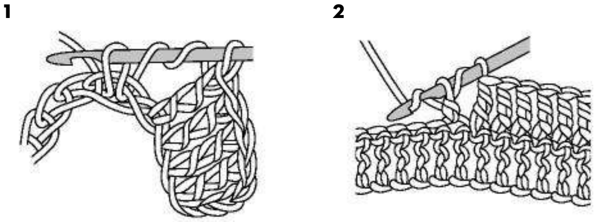


Make a turning chain (t-ch) for the stitches you want to work (above, we made 1 t-ch for dc). Work your stitches into the magic loop over both the loop and the tail end (so two yarn strands).

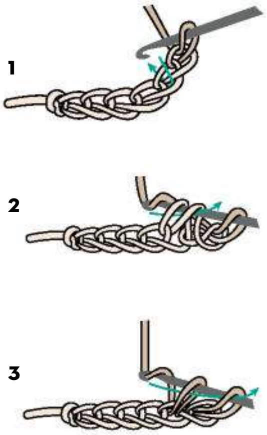


Once you've worked the first round of stitches, simply pull the tail end of yarn to draw up the ring. Work a slip stitch to join the last and first stitches to finish the first round.

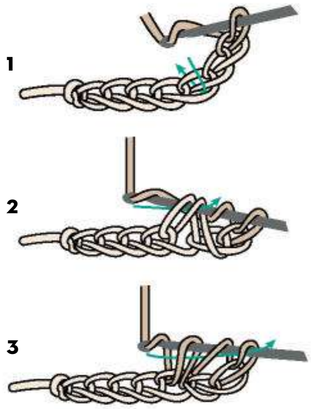
DOUBLE TREBLE (DTR)



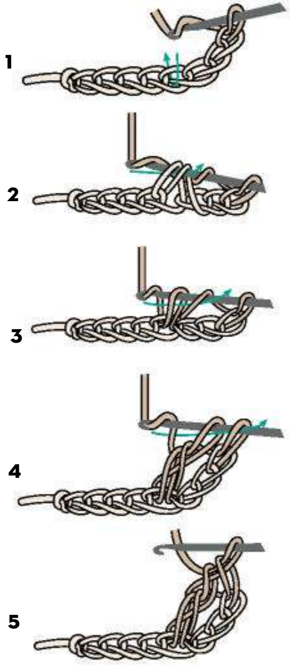
DOUBLE CROCHET (DC)



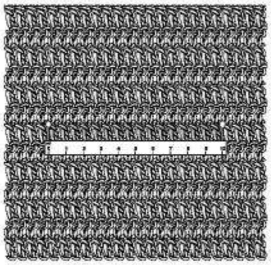
HALF TREBLE (HTR)



TREBLE (TR)



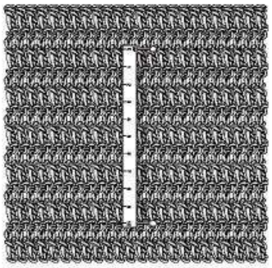
CROCHET STITCH TENSION



16 treble in 10cm width

With tension square on a flat surface, check the stitch tension by placing a pin vertically into the fabric a few stitches in from the side edge. Measure across 10cm and place another pin. Count the number of stitches between them.

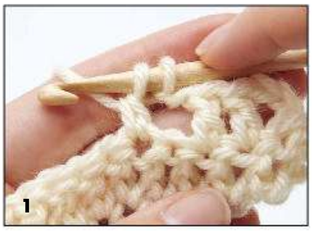
CROCHET ROW TENSION



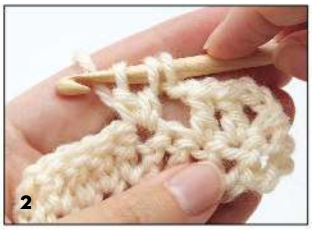
9 rows in 10cm length

To check the row tension, place a pin horizontally into the fabric a few rows from the upper edge. Measure down 10cm and place another pin. Count the number of rows between them.

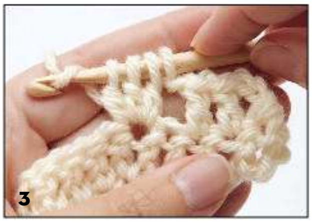
WORKING A CLUSTER STITCH (3-TREBLE CLUSTER)



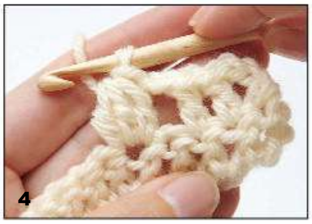
Start a treble in the usual way: yrh, insert hook, yrh, pull loop through (3 loops on hook), yrh, pull through first 2 loops (2 loops on hook). Stop here, without finishing.



Start treble in the same st/sp: yrh, insert hook in the same st/sp again, yrh, pull loop through (4 loops on hook), yrh and pull through first 2 loops (3 loops on hook). Stop here.

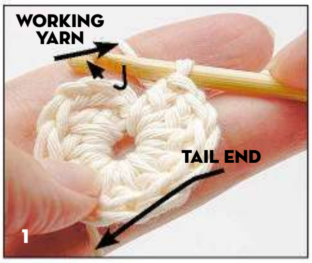


Repeat step 2 until you've worked the number of trebles shown in pattern; in this example we're working 3-tr cl. Next, finish all trebles together: yrh, pull loop through all loops on hook.

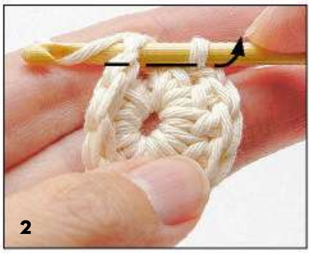


This is how the completed cluster should look. On the next row, just work a stitch into the top of the cluster as usual. The stitch count should remain the same.

JOINING ROUNDS

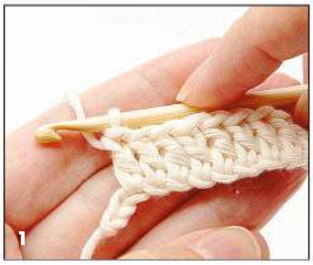


To close a round of stitches, work a slip stitch into the top of the turning chain. To do this, insert the hook into the top stitch of the turning chain.

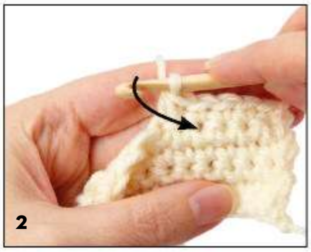


Then place the yarn round the hook. Pull the yarn through the turning chain stitch and through the original stitch on your hook.

WORKING IN ROWS

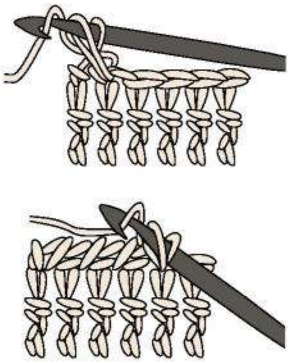


The first row is made by working across the foundation chain from right to left. At the end of the chain or row, turn the work so that the yarn is behind the hook.



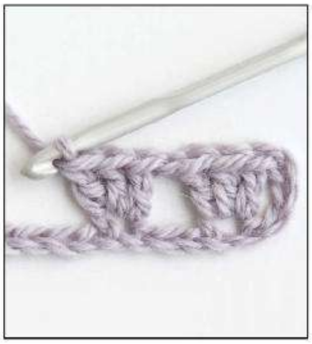
For the next row, first make the turning chain for the stitch you're about to work. Work the next stitch into the top of the stitches on your first row, missing the first stitch.

CRAB STITCH



Crab stitch (reverse double crochet) is commonly used on the final round of a project to give a neat finished look. For right handers you are working left to right instead of the usual right to left.

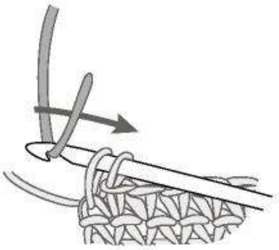
GROUPS/SHELLS



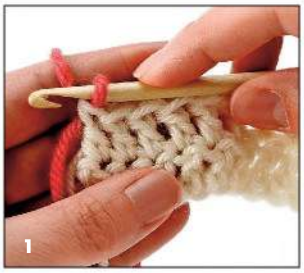
These consist of a number of complete stitches worked into the same place. They can form a pattern or be used as a method of increasing. This example is working three treble stitches into a foundation chain.

CHANGING COLOUR IN CROCHET

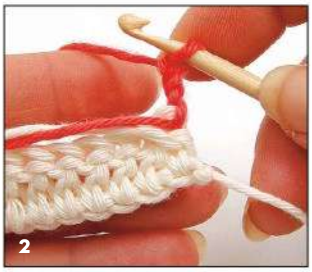
When changing colour, work in the old colour until the final yarn over hook step of the last stitch remains. Use the new colour to complete the stitch.



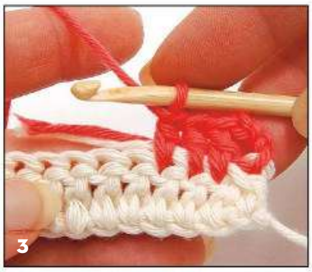
HOW TO WORK STRIPES AND WEAVE IN YARN ENDS



Stop working the last stitch of the previous row before the final yrh. Work the final yrh in the new colour. Cut off the old yarn, leaving a 7cm-long tail.



Continue with the new colour, working the turning chain as usual, and then lay both tails of yarn along the top of the last complete row of stitches.



Work the next stitch over the top of both yarn tails so they'll be worked into the stitch and woven in. Continue across the row until the tails are hidden. ■

BETTER SHOPPING

PLANNING A TRIP TO THE SHOPS?
HERE'S A ROUND-UP OF PRODUCTS YOU MAY LIKE TO CHECK OUT...

WINE AND DINE

Blending modern design and luxurious comfort, the Miran Dining Suite is designed for gatherings. The spacious table is available for $3999 and features fluted timber panelling, plus comfortable and stylish high-back chairs. It's perfect for family meals or entertaining guests.

amartfurniture.com.au

FLOOR IT

The Genero Longboard vinyl flooring from Choices Flooring features native Australian species for an organic look. Pictured here in colour Sawn Blackbutt, it is available in eight colours which all suit a modern palette. The range combines affordability, durability and low maintenance.

choicesflooring.com

LIVE LUXURIOUSLY

The GemLife Emerald Collection is a range of new premium residences launched by Australia's leading developer of over-50s lifestyle resorts. These exclusive residences deliver luxury, timeless aesthetics and high-end bespoke inclusions designed for your best years yet.

gemlife.com.au/emerald

BLOCK PARTY

For $38.45, the Howard Butcher Block Conditioner helps keep cutting boards fresh. The penetrating quality of food-grade mineral oil and the water-resistant traits of beeswax and carnauba wax rejuvenates the wood, and prevents drying and cracking.

howardproducts.com.au

Butcher Block Conditioner

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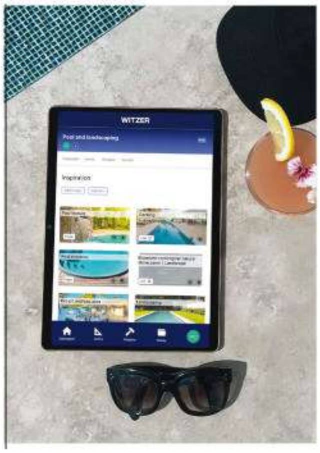
BALMY DAYS

The Utopia Divine Nurturing hand balm contains ingredients derived from olive, almond, shea and coconut. This buttery formula works to improve the texture and appearance of skin, while also helping to prevent dehydration and moisture loss. Priced at $17.95 each for 80g.

natio.com.au



BE APPY

Manage your renovation project like a pro with the new Witzer app. It helps to keep all of the essential information for your renovation in one place. You can plan your project, track progress with your tradie and even manage funds. It is available from Apple and Google Play stores.

witzer.com.au

TOP PICKS

CHECK OUT OUR PICKS OF THE MONTH TO SEE WHAT'S NEW, WHAT'S HOT AND WHAT'S IN STORE NOW!

FABULOUS FIT

Zebrano offers over 50 designer fashion labels from New Zealand, Australia and beyond. The clothes have a focus on quality and flattering fits for sizes 14 and up. Explore new arrivals from Deeanne Hobbs just in time for summer.

zebrano.com.au

WAX ON, WAX OFF

Howard Feed-N-Wax revitalises and conditions wood, enhancing its natural beauty while protecting against drying, cracking and fading. Priced at $15.95 for 140ml, it's ideal for antiques and modern furniture alike. The wax leaves wood surfaces glowing with a lasting lustre.

howardproducts.com.au

PRIVATE EYE

ColorMAX Boundary Fencing is manufactured from COLORBOND® steel and is the ideal fencing solution for your home. It creates sturdy borders between you and your neighbours while also securing your property, letting you rest easy at night. The Boundary Fencing is available in a wide range of colours and is backed by a 10-year BlueScope warranty for peace of mind.

dunnandfarrugia.com.au

GET THE LOW-DOWN

Go about your daily business with stability and comfort. The Independence Shop has practical products, such as the Etac toilet seat with armrests, helping Aussies stay active and independent. Discover the full range of popular daily living aids and products at the website.

theindependenceshop.com.au

PRETTY PLANTING

Perennialle Plants is a specialist mail-order nursery supplying plants that thrive in frosty winters as well as hot, dry summers. Beautiful and practical garden tools are also available on the website. It was recently voted one of the top three retail nurseries in NSW and the ACT.

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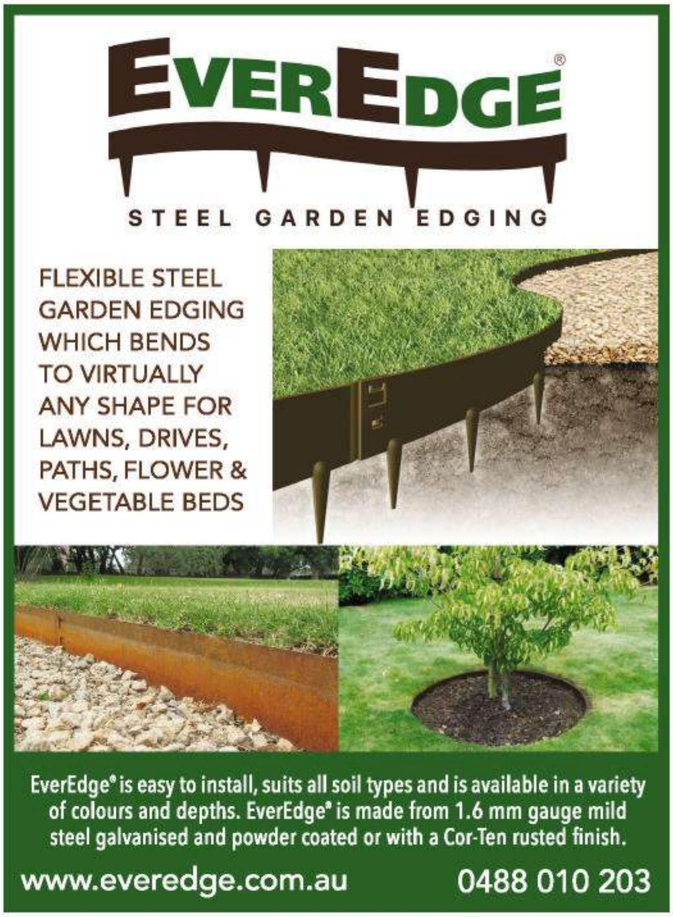
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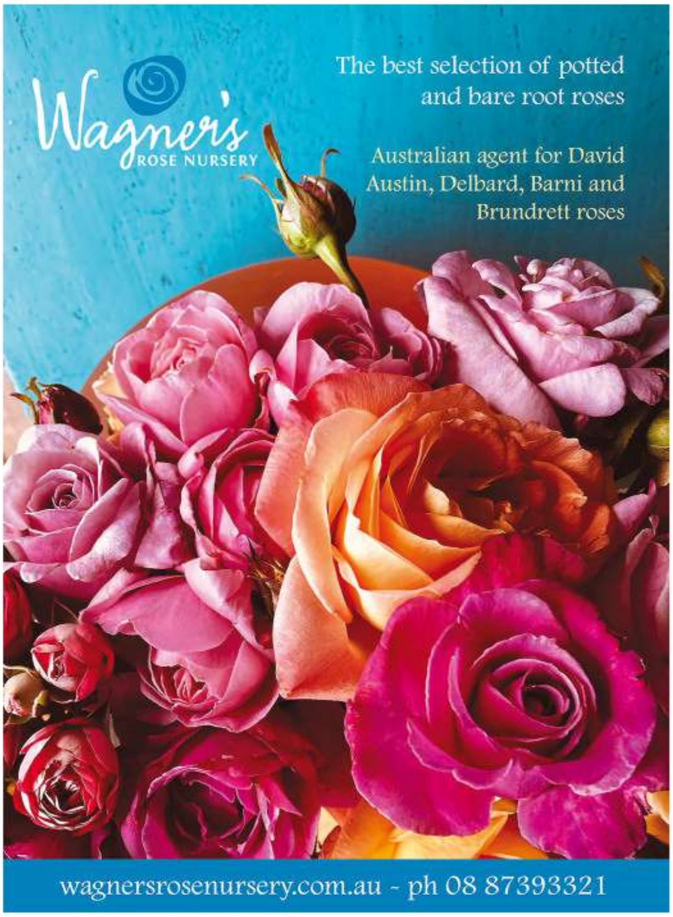
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FACE THE DAY, PAGE 94

Shopping details

Adairs Ella rib pot in white, 20x23cm, $49.99. **Bunnings** Home Bazar Parisian dining chair in black and white, $129. Home Bazar Paris rattan bistro table, 70cm diameter top, $159. **Target** Anko plastic watering can, $6.

Project supplies

Bunnings 88 x 88mm 3.0m post F7 H4 Treated Pine Premium KD, $87.75. Pryda 90mm M10 Bolt Down Post Anchor, $10.32. Ramset 10 x 60mm Galvanised AnkaScrew Masonry Anchor, $2.24. ZENITH 14G - 8 x 75mm Class 3 Galvanised Bugle Batten Screws, $11.85 (25 pack). 42 x 18mm 5.4m Moulding H3 Treated Pine FJ Primed 4 Edge Pencil Round LOSP, $31.07. 42 x 31mm 5.4m Baluster H3 Pink Pine FJ Primed EBR3 LOSP, $43.05. Buildex® 8 - 10 x 50mm Zinc Alloy 3 Trim Head Timber Screw, $16.48 (100 pack).

PORCH PERFECT, PAGE 98

Shopping details

Bunnings Mimosa Santo timber bench, 162x36cm, $179. Marquee Rhodes side stool in latte, 35x45cm, $89. **Freedom** Jules cushion in jade, 50x50cm, $69.95. Meg scatter cushion in ivory, 50x50cm, $59.95. Hutchins cushion, 50x50cm, $59.95. **Pillow Talk** Habitat Aston cushion in dusty aqua, 45x45cm, $29.95. Habitat Tamarama cushion in jade, 45x45cm, $39.95. **Provincial Home Living** Dominic bench in natural finish,133x54x93cm, $999.

Project supplies

Bunnings Gerni 1L Concrete and Stone Cleaner, $11.98. Rust-Oleum 3.78L Concrete and Garage Recoat Primer, $96.90. White Knight 1L Accent Heavy Duty Ultra Pave Concrete and Paving Paint in Fresco, $49.90. Crommelin 4L Water Based Paving Sealer, $65.37. Officeworks Cricut Smart Stencil Vinyl, 12ft, $35.55. Cricut Vinyl Transfer Tape, 12 x 48", $11.25. **White Mica** Fusion Mineral Paint 1L in Limestone, $49.90. Fusion Mineral Paint 1L in Renfrew Blue, $49.90. Fusion Mineral Paint 37ml tester in Homestead Blue, $10.90.

WILD AND FREE, PAGE 142

Shopping details

Adairs Malmo linen throw in natural, 130x170cm, $119.99. Suri linen throw in natural, 130x170cm, $129.99. Textured daisy cushion, $39.99. Frankie pastel green check faux fur cushion, 45x45cm, $39.99. Otis boucle cushion in white, 50x50cm, $84.99. Lillie diagonal stripe cushion in natural and pecan, 50x50cm, $89.99. Summer stripe cushion in pink and orchid, 35x55cm, $79.99. Calypso resin medium serving bowl in mint, $79.99. Calypso resin dip bowl in mint, $39.99. **Country Road** Palma picnic basket in natural, $299. Ali recycled polyester picnic blanket in natural, $179. Lorne jug in wisteria, $49.95. Lorne small salad bowl in wisteria, $39.95. **Pillow Talk** Soho Capiz check tray in blue, $59.95. **Seed Heritage** Amira enamel mini dish in Amalfi blue, $12.95. Amira enamel mini dish in deep emerald, $12.95. Amira enamel small plate in Amalfi blue, $14.95. Amira enamel small plate in deep emerald, $14.95. Amira enamel tumbler in deep emerald, $19.95. Amira enamel tumbler in frappe, $19.95. Florence tumbler in deep emerald, set of four, $49.95. Florence glass straw, set of four, $14.95. Matteo Awning picnic blanket in deep emerald, 140x180cm, $129.95.

Project supplies

Amazon Phoenix HD Canvas, 9ft x 12ft size, $23. **Bunnings** Porta 19x19mm 3.0m Round Dowel Grandis, $29.30. **Kmart** Birch Hook & Loop Sticky Back in white, $5.

Officeworks Born Macrame Cord in sage, $4.37. Born Burlap Ribbon 3m in natural, $3.29. Born Wired Rope 2.5m, $2.98. X-Press It High Tack double-sided tape, 6mm x 50m, $8.98. Studymate Tacky Craft Glue, 125mL, $11.70. Liviano A1 Colour Card 300gsm in light yellow, $6. Otto Washi Tape Pastels, $5.50 (10 pack).
Spotlight Simplicity Polyester Ball Fringe in turquoise, 28.5mm, $5.50 per metre. ■

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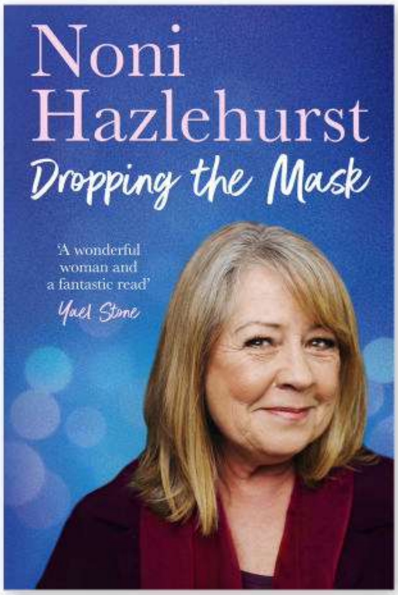


Dropping the Mask

Noni Hazlehurst
(HarperCollins, $39.99)

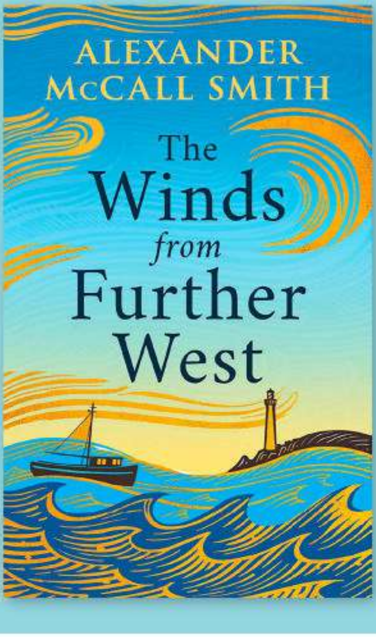
A fourth-generation performer, Noni Hazlehurst has storytelling in her blood. She has graced our screens, stages and airwaves for 50 years, from presenting *Play School* and *Better Homes and Gardens* to acting in films such as *Ladies in Black* and *Monkey Grip*, as well as many theatre roles. A director as well as an actor, it's a surprise that she sees herself as 'ordinary'. In her memoir, Noni provides a deep insight into the Australian arts, creativity, craftsmanship, truth and connection. She's funny, fierce, thoughtful and clear-eyed about the world. It's a testament to her grit, willpower and talent.

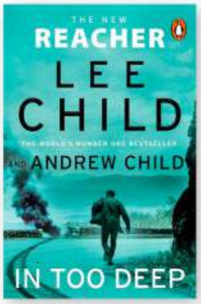
> "I HOPE YOUNG GIRLS DON'T MAKE THE SAME MISTAKES I MADE."
>
> NONI HAZLEHURST, ACTOR AND PRESENTER

The Winds From Further West

Alexander McCall Smith
(Polygon, $39.99)

Beloved author Alexander McCall Smith once again weaves a story of compassion and humour, buoyed with bags of warm wisdom. In McCall Smith's latest novel, Neil meets Chrissie and romance blossoms. But a throw-away comment causes Neil's career to collapse and, at the same time, a cruel betrayal shatters the life he knew. Neil escapes to a remote Hebridean island. He finds a different way of living and new friendships. But he can't escape the past for ever.





IN TOO DEEP

Lee and Andrew Child
(Bantam, $34.99)

Jack Reacher fans rejoice, for there's a new instalment in the big man's adventures. Author Lee Child shares credit for this one with his brother, Andrew, another accomplished writer. This tale starts with Reacher waking in the dark, handcuffed to a makeshift bed. His right arm has suffered some major damage. He has no memory of getting there. But someone must have brought him. And shackled him. And whoever has done those things is going to rue the day.

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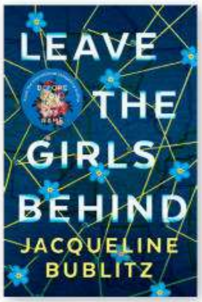
WHAT I ATE IN ONE YEAR

Stanley Tucci
(Fig Tree, $45.00)

Actor and food lover Stanley Tucci serves memories and meals in this satisfying read. Food has always been an integral part of his life, from stracciatella soup served in the shadow of the Pantheon, to marinara sauce cooked between rehearsals and costume fittings. Here, he records 12 months of eating in restaurants, kitchens, film sets, press junkets, at home and abroad. Through food he marks and mourns the passing of time, the loss of loved ones, and prepares himself for what is to come.



LEAVE THE GIRLS BEHIND

Jacqueline Bublitz
(Allen & Unwin, $32.99)

Jacqueline Bublitz's latest release is a taut thriller that explores how violent crimes ricochet through the lives of those left behind. Nineteen years after her friend was murdered by convicted killer Ethan Oswald, Ruth returns to her home town in New Zealand. She always felt her friend wasn't his only victim, but no-one believed her. Oswald is now dead but, when a young girl disappears, Ruth suspects he had an accomplice who has killed again. ■

Compiled by Joseph Kenworthy. Prices are approximate and a guide only.

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